**Fate Mango & Strawberry Cobbler**

**Ingredients**

**Fruit Base**

1 medium fresh mango

8-10 medium sized fresh strawberries

4 tablespoons pure orange juice

**Cobbler Topping**

200g Fate Low Protein All-Purpose Mix

50g block margarine

Pinch salt

1 teaspoon baking powder

60g light soft brown sugar

120ml pure orange juice

Preheat oven to Gas Mark 5/190°C/375°F

**Method**

**Fruit Base**

1. Peel the mango and cut into small pieces.
2. Cut the strawberries into quarters and place into ovenproof ramekin dishes in equal proportions.
3. You should fill the dishes about two thirds full.
4. Add 1 tablespoon pure orange juice to each dish.

**Cobbler Topping**

1. In a mixing bowl, place the Fate Low Protein All-Purpose Mix. Add the salt. Rub in the margarine until the mixture resembles breadcrumbs. Add the baking powder and sugar. Stir well.
2. Measure the pure orange juice and add it to the bowl. Stir well using a large metal spoon until the mixture is smooth and creamy. Leave to stand for 2-3 minutes.
3. Place the cobbler topping into the dishes on top of the fruit.
4. Bake in a preheated oven for about 25 minutes until the topping is cooked and golden brown. If you are unsure, use a skewer and push it into the centre of the topping. It should come out clean.
5. Serve hot or cold.
6. The puddings can be frozen.

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