

Cubs Cobbler

Requirement 4 – Learn and use at least four new skills.

This is a great activity to make the most of the oranges used for 'The Orange Game' activity on the Jaffa partner page to work towards requirement 5 of the award. Just remember to check for any allergies or dietary requirements in the section.

We've suggested that you cook this dessert in the oven, however it could also be made using a BBQ and a BBQ-proof dish that has a lid.

Location

Indoors

Time

20 – 30 minutes prep, 40 minutes cooking time

Equipment (per cobbler)

- oven
- oven gloves
- ovenproof dish
- fruit juicer/squeezer
- weighing scales
- chopping knife
- chopping board
- mixing bowl
- mixing spoon
- tablespoon and teaspoon

Group size

You can do this activity with the whole Pack or you can split up into Sixes, providing you have enough cooking equipment. Cubs or groups can each have different jobs... You'll need to adapt the recipe depending on the size of the group/s.

Ingredients (serves 4)

For the base:

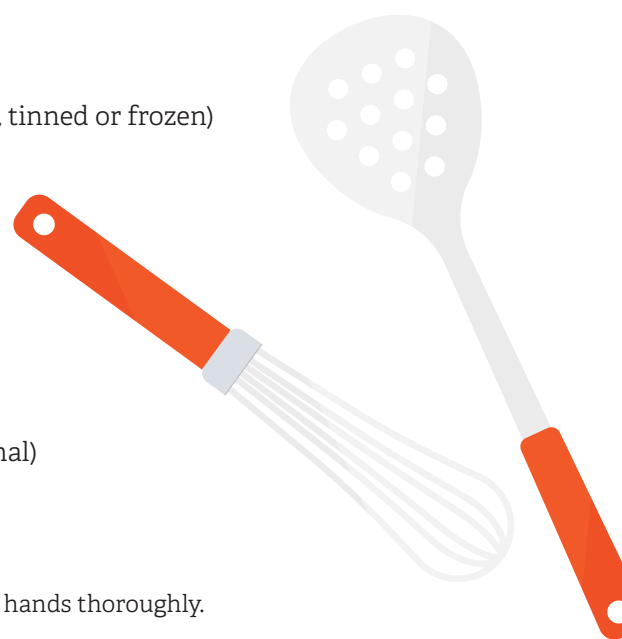
- 600g fruit of your choice (fresh, tinned or frozen)
- 1 Jaffa orange, squeezed
- 2 tbsp soft brown sugar

For the cobbler:

- 175g self-raising flour
- 100g unsalted butter, softened
- 25g porridge oats
- 50g soft brown sugar
- ½ tsp ground cinnamon (optional)
- 4 tbsp yoghurt

Instructions

1. Ensure all Cubs have washed their hands thoroughly.
2. Preheat the oven to 200°C/400°F
3. Support the Cubs to cut up fruit into chunks to form the base of the cobbler and juice the oranges. Make sure that they are well supervised and know how to use knives safely, particularly if sharp knives are being used. While they're doing this, the other Cubs can weigh out the flour and butter.
4. Get Cubs to place the chunks together in an ovenproof dish and pour over the freshly squeezed orange juice and the two tablespoons of brown sugar.
5. To make the 'cobbler' element, get some of the Cubs to place the flour in a mixing bowl and mix in the chopped up butter, rubbing in the butter using their fingertips. While they're doing this, the rest of the Cubs can weigh out the oats, brown sugar, cinnamon and yoghurt.
6. Get them to stir in the oats, brown sugar and cinnamon into the flour mix. Then add the yoghurt one spoonful at a time and mix to form a rough dough.
7. Cubs can then divide the mixture into small balls, about the size of a small orange (our favourite kind of fruit) and arrange over the top of the fruit.
8. Cook for 35 – 40 minutes until the cobbler is golden brown on top with the fruit bubbling away.
9. Leave to cool for a few minutes and then tuck in!



Jaffa cubs



Cubs Cobbler

Take it further

- You could encourage Cubs to take this recipe home with them to recreate with their families using different fruit combinations.
- This is a great opportunity to talk to Cubs about seasonality of fruit. This means where fruit is naturally being grown at different times of the year, depending on weather conditions. Encourage them to think about where the fruit has come from, how far it has travelled to get to the shop where it was bought from. This could be linked into their International Activity Badge, by finding out about which countries the fruit is from and how it is eaten in that country.
- Why not visit a 'pick your own' farm in the summer or get out into nature during the autumn to take the Cubs blackberry picking?
- Encourage Cubs to tick off 'make cakes, bread, biscuits or something similar' on the Skills Record Sheet on our partner page.

