

Peach Cobbler Cinnamon Buns

Makes 12

Hands-on Time 1 hour

Proving Time +2 hours

Baking Time 50 minutes

Ingredients

For the Dough:

- 250g strong white bread flour (plus extra for dusting)
- 2 tsp fast-action yeast
- 40g caster sugar
- 1/4 tsp fine sea salt
- 1/4 tsp ground ginger
- 1 tsp ground cinnamon
- 100g softened vegan butter
- 100ml water
- Oil for greasing (flavourless, e.g., sunflower or vegetable)
- 75g pecans

For the Cinnamon Spread:

- 70g softened vegan butter
- 60g caster sugar
- 30g plain flour
- 1/2 tbsp ground cinnamon

For the Filling:

- 411g tinned peaches (sliced)
- 1 tbsp custard powder

For the Crumble:

- 90g plain flour
- 1 tbsp custard powder
- 40g chilled vegan butter (cubed)
- 1/2 tbsp caster sugar

Equipment

- Large bowl
- Dough scraper
- Tea towel
- 2 mixing bowls
- Spoon
- Sharp knife
- Tin opener
- Rolling pin
- Palette knife
- Roasting tray (approx. 24cm x 34cm)

Method

1. Make the Dough

- In a large bowl, combine 250g of flour, yeast, 40g of sugar, salt, ginger, and 1 tsp of cinnamon.
- Add 100g of softened vegan butter. Gradually add the water while mixing with your hands until a dough forms.
- Knead the dough on a lightly floured surface for 10 minutes until smooth.
- Lightly oil the bowl, return the dough, cover with a tea towel, and let it prove for 1 hour or until doubled in size.

2. Make the Cinnamon Spread

- In a mixing bowl, combine 70g softened vegan butter, 60g sugar, and 1/2 tbsp cinnamon into a paste.

3. Prepare the Filling

- Open and drain the tinned peaches using the lid. They don't need to be bone dry.
- Using a knife chop them into pieces in the tin.
- Add 1 tbsp of custard powder and stir until coated.

4. Make the Crumble Topping

- In a clean bowl, mix 90g of plain flour and 1 tbsp of custard powder.
- Rub in 40g of chilled vegan butter until crumbly. Stir in 1/2 tbsp of caster sugar.

5. Assemble the Buns

- Chop the pecans into small pieces.
- Roll the dough into a 48cm x 40cm rectangle.
- Spread the cinnamon spread evenly over the dough, then distribute the chopped peaches along the middle.
- Sprinkle half of the crumble and 50g of pecans over the top of the peaches.
- Roll the dough tightly from the long side. Cut into 12 pieces using a sharp knife.
- Place the buns swirl-side down in the tray.
- Sprinkle the remaining crumble and chopped pecans over the top.
- Cover with a tea towel and let them prove for at least 1 hour until doubled in size.

6. Bake the Buns

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake on the middle shelf for 50 minutes until golden.

7. Serve

- Let the buns cool in the tray before portioning.

Enjoy!