



## Summer Nectarine Cobbler Cake

with Cream Cheese Pecan Crumb Topping

 30-40min  2 Servings

This sweet treat serves 6 for the 2-person plan and 8 for the 4-person plan. Fresh stone fruits are the highlight of our summer table—the seasonal heat brings out their juicy sweetness. In this no-fuss skillet cobbler we layer nectarines over buttery cake kissed with a hint of cinnamon. It's baked with a cream cheese pecan crumble, then finished with a drizzle of zesty lemon glaze for a homemade celebration of summer.

## What we send

- 2 (1 oz) cream cheese <sup>7</sup>
- 1 oz pecans <sup>15</sup>
- 2 nectarines
- 1 lemon
- 5 oz all-purpose flour <sup>1</sup>
- 2 (2½ oz) confectioners' sugar
- 6 oz yellow cake mix <sup>1,3,6,7</sup>
- ¼ oz ground cinnamon

## What you need

- kosher salt
- butter or cooking spray <sup>7</sup>

## Tools

- microplane or grater
- medium (10") ovenproof skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 520kcal, Fat 19g, Carbs 81g, Protein 7g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Set aside **all of the cream cheese** to soften at room temperature. Coarsely chop **pecans**. Halve **nectarines**, discard pits, and cut each half into ½-inch slices. Finely grate **½ teaspoon lemon zest**, then separately squeeze **1 tablespoon lemon juice** into a small bowl.



### 4. Assemble & bake

Pour **batter** into prepared skillet, spreading to the edges. Arrange **nectarines** across the top, then sprinkle **crumb topping** all over. Bake on center oven rack until cake is deep golden, slightly pulls away from the sides of the skillet, and a toothpick inserted in the center comes out clean (test in an area without nectarines), 23–28 minutes. Set aside to cool for 15 minutes.



### 2. Make crumb topping

In a medium bowl, whisk to combine **chopped pecans**, **½ cup flour**, **¼ cup confectioners' sugar**, and **a pinch of salt**. Add **cream cheese**, using your fingertips to rub and pinch mixture together until it forms pea-sized clumps.



### 5. Make lemon glaze

Once **cake** is cool to the touch, add **¾ cup confectioners' sugar** to bowl with **lemon juice**, whisking until glaze is smooth and drips down in thick ribbons (if too thick, add 1 teaspoon water at a time, as needed).



### 3. Make batter

Generously grease the bottom and sides of a medium ovenproof skillet with **butter or cooking spray**. In a medium bowl, combine **lemon zest**, **1 cup cake mix**, **½ teaspoon cinnamon**, and **½ cup water**, whisking until well blended (it's okay if there are a few lumps).



### 6. Finish & serve

Let **cake** cool completely before slicing and serving, about 1 hour. Serve **nectarine cobbler cake** with **lemon glaze** drizzled all over. Enjoy!