

# DINNERLY



## Peach & Nectarine Cobbler with Cornmeal Drop Biscuits



40-50min



2 Servings

We're giving stone fruit the Southern treatment with this one-skillet treat. Our secret weapon is the tender cornmeal drop biscuit topping with a golden crust crystalized from a little sprinkle of sugar. Savor sweet summer peaches and nectarines for dessert, breakfast, lunch, or even dinner because cobbler is our favorite any-time meal. (2-p plan serves 4; 4-p plan serves 8)



#### WHAT WE SEND

- 2 peaches
- 3 nectarines
- 5 oz granulated sugar
- 1 oz sour cream <sup>7</sup>
- 2½ oz cornbread mix <sup>1,3,6,7</sup>

#### WHAT YOU NEED

- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- kosher salt

#### TOOLS

- medium (10") ovenproof skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 250kcal, Fat 4g, Carbs 52g, Protein 4g



#### 1. Prep equipment & fruit

Preheat oven to 375°F with a rack in the center. Lightly **butter** a medium (10") ovenproof skillet.

Halve **all of the peaches and nectarines**, remove pits, and cut each half into ½-inch thick slices. Transfer to prepared skillet, then toss with **2 teaspoons flour** and a **pinch of salt**.



#### 2. Add sugar

Sprinkle **fruit** in skillet with **3 tablespoons sugar**. Set aside until step 4.



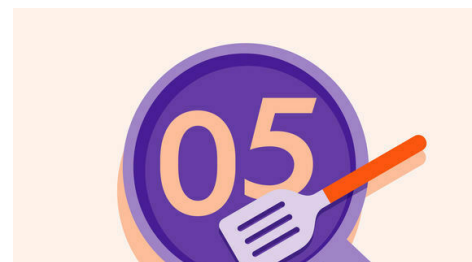
#### 3. Mix biscuit batter

In a medium bowl, whisk to combine **cornbread mix**, **sour cream**, and **3 tablespoons water**, stirring until just combined.



#### 4. Assemble cobbler

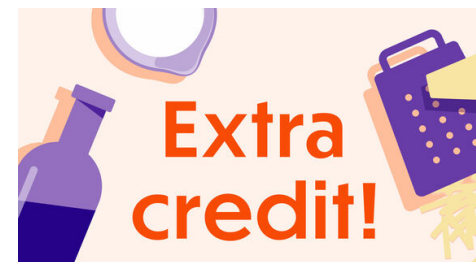
Dollop **biscuit batter** over **fruit** in skillet, then sprinkle with **a pinch of sugar** (fruit will not be completely covered).



#### 5. Bake & serve

Bake **cobbler** on center oven rack until **fruit** is bubbling and **drop biscuits** are cooked through and browned in spots, about 30-35 minutes.

Let **peach and nectarine cobbler** stand for 10 minutes before serving. Enjoy!



#### 6. Make it a la mode!

Make it a dessert sensation with a big scoop of vanilla ice cream!