

DINNERLY



Skillet Peach Crumb Cake with Cinnamon Glaze

 1h  2 Servings

We're feeling peachy. In this skillet dessert (or anytime snack!), we layer sweet peaches over a buttery crumb cake and finish it with a drizzle of cinnamon mascarpone glaze for the ultimate YUM moment. We've got you covered! (2p-plan serves 8, 4p-plan serves 12—nutrition reflects 1 slice)

WHAT WE SEND

- 1 peach
- 10 oz self-rising flour ³
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 3 oz mascarpone ¹
- 5 oz confectioners' sugar

WHAT YOU NEED

- 6 Tbsp butter ¹
- kosher salt
- 1 large egg ²

TOOLS

- medium ovenproof skillet

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 310kcal, Fat 17g, Carbs 40g, Protein 4g



1. Melt butter

Preheat oven to 350°F with a rack in the center. Halve **peach**, discard pit, and cut each half into quarters.

Melt **6 tablespoons butter** in a medium ovenproof skillet. Carefully divide melted butter between two medium bowls. Reserve skillet for step 4.



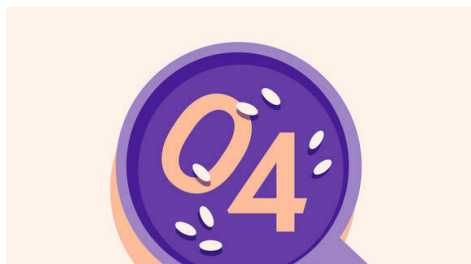
2. Prep crumb topping

To one of the bowls with **melted butter**, add **½ cup self-rising flour**, **¼ cup granulated sugar**, **½ teaspoon cinnamon**, and **a pinch of salt**. Use a fork to stir until combined, then use fingertips to pinch dough into pea-sized pieces; reserve for step 4.



3. Make batter

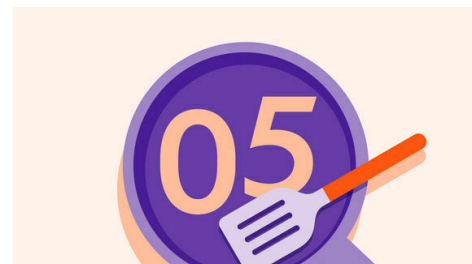
To second bowl with **melted butter**, whisk in **¼ cup granulated sugar** and **1 large egg**. Add **mascarpone**, **¾ cup self-rising flour**, **⅓ cup water**, and **⅛ teaspoon salt**; whisk until just combined.



4. Assemble & bake

Scrape **batter** into reserved skillet, spreading to the edges. Arrange **peach slices** over top, then evenly sprinkle with **crumb topping**.

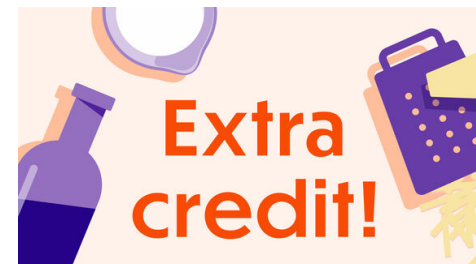
Bake on center oven rack until a toothpick inserted into the center comes out clean, 25–30 minutes. Remove from oven and let cool for 15 minutes.



5. Make glaze & serve

In a small bowl, combine **¾ cup confectioners' sugar**, **⅓ teaspoon cinnamon**, and **1 tablespoon water**, whisking until glaze is smooth and drips from whisk in thick ribbons (if too thick, add **1 teaspoon water** at a time, as needed).

Drizzle **glaze** over slightly cooled **peach crumb cake**. Set aside to cool completely, about 1 hour, before slicing and serving. Enjoy!



6. Make it a la mode!

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