



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 pkts cream cheese ⁷
- 1 oz pecans ¹⁵
- 2 nectarines
- 1 lemon
- 5 oz all-purpose flour (use ½ cup) ¹
- 5 oz confectioners' sugar (use 1 cup)
- 6 oz yellow cake mix (use 1 cup) ^{1,3,6,7}
- ground cinnamon (use ½ tsp)

What you need

- kosher salt
- butter or cooking spray ⁷

Tools

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

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

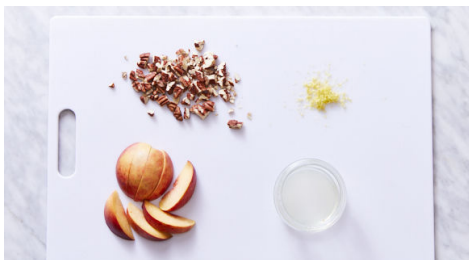
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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, Proteins 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!