

MARLEY SPOON



Summer Nectarine Cobbler Cake

with Cream Cheese Pecan Crumb Topping

 1h  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 ²
- 1 oz pecans ³
- 2 nectarines
- 1 lemon
- ground cinnamon (use ½ tsp)
- 10 oz all purpose flour ⁴
- ¼ oz baking powder
- 5 oz confectioners' sugar
- 10 oz granulated sugar
- buttermilk powder ²
- ¼ oz baking soda

What you need

- kosher salt
- large egg ¹
- butter ²

Tools

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

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). 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 **4 tablespoons of butter** _ and _ **all of the cream cheese** to soften at room temperature. Chop **pecans**. Thinly slice **nectarines**. Transfer fruit to bowl; toss with 2 teaspoons of the granulated sugar. Finely grate **1 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), 35-40 minutes. Set aside to cool for 15 minutes.



2. Make crumb topping

In a medium bowl, whisk to combine **chopped pecans**, **¼ 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. In medium bowl, combine **buttermilk powder**, 1 cup **flour**, ½ teaspoon each **baking powder**, **salt**, and **cinnamon**, and ¼ teaspoon **baking soda**.



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 bottom and sides of a medium ovenproof skillet with **butter**. Using a hand mixer, beat softened butter and the remaining granulated sugar on medium speed until light and fluffy, 2-3 minutes. Add **1 egg** and **lemon zest**; beat until smooth and fluffy, about 2 minutes. On low speed, add flour mixture and ½ cup water, then mix until just combined, about 1 minute.



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!