

MARLEY SPOON



Upside-Down Nectarine Buttermilk Pancake

with Maple Yogurt



30min



2 Servings

Slide into brunch with this crave-worthy one-skillet fruit pancake. We gently caramelize fresh nectarines with dark brown sugar before baking them under a tangy buttermilk batter until a light and fluffy pancake emerges. Flipping the pancake reveals the golden brown fruit before we dollop on maple syrup-sweetened yogurt. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 wedge)

What we send

- 2 nectarines
- 1 lemon
- 2 oz dark brown sugar
- 5 oz self-rising flour ³
- 1 oz buttermilk powder ¹
- 4 oz Greek yogurt ¹
- 2 (1 oz) maple syrup

What you need

- 4 Tbsp butter ¹
- kosher salt
- 2 large eggs ²

Tools

- microplane or grater
- medium ovenproof skillet (preferably cast-iron)

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 410kcal, Fat 15g, Carbs 62g, Protein 12g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center.

Halve **nectarines** and remove pits. Cut into ½-inch thick wedges.

Into a medium bowl, finely grate **1 teaspoon lemon zest**. Into a separate small bowl, squeeze **1 teaspoon lemon juice**.



4. Bake

Pour **batter** over **fruit** and smooth out surface.

Bake on center oven rack until top is set, 13-15 minutes. Let rest for 2 minutes.



2. Cook fruit

In a medium ovenproof skillet (preferably cast-iron), melt **2 tablespoons butter** over medium heat. Add **nectarines** and **a pinch of salt**; cook until just softened, 2-5 minutes (depending on how ripe the fruit is). Add **2 tablespoons packed brown sugar** and cook, stirring, until sugar is melted, about 1 minute. Remove from heat and spread into a single layer.



5. Make maple yogurt

Meanwhile, to bowl with **lemon juice**, whisk in **yogurt**, **half of the maple syrup**, and **a pinch of salt**.



3. Make batter

Into bowl with **zest**, add **flour**, **buttermilk powder**, **remaining brown sugar**, **2 large eggs**, **2 tablespoons melted butter**, and **½ cup water**. Whisk until mostly smooth (some lumps may remain).



6. Serve

Carefully invert **pancake** onto a large serving platter. Top with **maple yogurt** and drizzle with **remaining maple syrup**. Enjoy!