

# DINNERLY



## Cranberry Pear Skillet Cobbler with Whipped Mascarpone

 1h  2 Servings

This sweet, tangy cranberry pear cobbler is everything we love about autumn in one bite. Close your eyes and feel yourself standing in a corn maze or a pumpkin patch, next to big piles of leaves with a fall breeze and a warm drink in hand. Hypnotized yet? Only a cobbler this good can do that. We've got you covered!

## WHAT WE SEND

- 1 pear
- 1 orange
- 1 bag fresh cranberries
- 10 oz granulated sugar
- 2 (2½ oz) cornbread mix<sup>3,1,4,2</sup>
- 3 (1 oz) sour cream<sup>1</sup>
- 3 oz mascarpone<sup>1</sup>

## WHAT YOU NEED

- butter<sup>1</sup>
- all-purpose flour<sup>2</sup>
- vanilla extract
- kosher salt

## TOOLS

- medium (10-inch) ovenproof skillet
- microplane or grater
- rimmed baking sheet

## ALLERGENS

Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 510kcal, Fat 16g, Carbs 89g, Protein 5g



### 1. Prep filling

Preheat oven to 375°F with a rack in the center. Lightly **butter** a medium (10-inch) ovenproof skillet. Peel **pear**, if desired. Quarter and remove core, then cut into 1-inch pieces.

Zest **half of the orange** and squeeze **half of the juice** into skillet. Add **pears, cranberries, ¾ cup sugar, 2 tablespoons flour, 1 teaspoon vanilla**, and **½ teaspoon of salt**; toss to combine.



### 4. Whip mascarpone & serve

Meanwhile, in a small bowl, whisk **mascarpone, remaining sour cream, 2 tablespoons sugar**, and **a pinch of salt** until just combined.

Serve **skillet cobbler** with **whipped mascarpone** dolloped over top. Enjoy!



### 2. Bake filling, make batter

Place skillet on a rimmed baking sheet. Bake on center oven rack, 10 minutes.

Meanwhile, in a medium bowl, whisk **all of the cornbread mix, 1 packet sour cream**, and **¼ cup water** until just combined.



### 5. ...

What were you expecting, more steps?



### 3. Bake cornbread biscuits

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

Bake on center oven rack until fruit is bubbling and biscuits are cooked through and browned in spots, 20–30 minutes. Let rest for 10 minutes.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!