

# MARLEY SPOON



## Cornmeal Shortcakes with Nectarines

Blueberry Jam & Whipped Mascarpone

 1h  2 Servings

This rustic dessert evokes everything we love about summertime. The simple cornbread batter bakes fast while we cook a blueberry jam and whip a fluffy mascarpone cream. Then assemble each shortcake with macerated nectarines, which soak in lemon juice and sugar to bring out sweeter flavor and a softer texture. (2-p plan makes 2 shortcakes; 4-p plan makes 4)



## What we send

- 1 nectarine
- 5 oz granulated sugar
- 1 lemon
- 2½ oz cornbread mix <sup>1,3,6,7</sup>
- 3 (1 oz) sour cream <sup>7</sup>
- 1 pkt raw sugar
- ½ oz chopped freeze dried blueberries
- 3 oz mascarpone <sup>7</sup>

## What you need

- butter <sup>7</sup>
- 1 large egg <sup>3</sup>
- vanilla extract
- kosher salt

## Tools

- rimmed baking sheet
- parchment paper
- small saucepan

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 750kcal, Fat 45g, Carbs 80g,  
Protein 11g



### 1. Macerate nectarines

Preheat oven to 425°F with a rack in the upper third. Line a rimmed baking sheet with parchment paper.

Halve **nectarine**, remove pit, then cut into ¼-inch thick wedges. Toss in a small bowl with **1 tablespoon granulated sugar** and **1 teaspoon lemon juice**; set aside until softened, at least 30 minutes. Taste and add more sugar, if desired.



### 4. Cook blueberry jam

Meanwhile, in a small saucepan, combine **blueberries**, **2 tablespoons granulated sugar**, **1 teaspoon lemon juice**, and **¼ cup water**. Bring to a boil over medium-high heat and cook, stirring frequently, until thick, jammy, and a spatula drawn across bottom of saucepan leaves a distinct trail, 3–5 minutes. Transfer to a bowl; cool to room temperature.



### 2. Mix shortcakes

In a medium bowl, whisk together **cornbread mix** and **1 teaspoon granulated sugar**. Cut **2 tablespoons butter** into ½-inch pieces. Using your fingers, rub butter into cornbread mixture until it resembles a mealy powder. Using a spatula, fold in **1 sour cream packet** until a thick batter is formed.



### 5. Whip mascarpone cream

In a medium bowl, combine **mascarpone**, **remaining sour cream**, **1 tablespoon granulated sugar**, **½ teaspoon vanilla**, and **a pinch of salt**; whisk until smooth.



### 3. Bake shortcakes

Evenly divide **batter** into 2 balls on prepared baking sheet, spaced 2 inches apart. Place in freezer until firm, about 10 minutes.

Brush tops of batter with **1 large beaten egg**; sprinkle with **raw sugar**. Bake on upper oven rack until golden brown, rotating halfway through, 13–15 minutes. Let cool to room temperature.



### 6. Assemble & serve

Carefully split each **shortcake** in half with a serrated knife. Spoon **blueberry jam** on shortcake bottoms. Top with **macerated nectarines**, **mascarpone**, and **shortcake tops**. Enjoy!