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Nectarine Cobbler

The Magnolia Bakery Cookbook, Simon & Schuster
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● **Total Time:** --
⚙ **Yield:** 1 13x9-inch cobbler
▲ **Level:** Easy

A lovely, not-too-sweet summer dessert that's equally delicious with peaches. Be sure to use only the ripest in-season fruit, and serve it warm, with a scoop of vanilla ice cream or a dollop of sweetened whipped cream.

Ingredients

Filling:

- 4 cups sliced [nectarines](#)
- 1/2 cup cold water
- 1/3 cup unpacked light [brown sugar](#)
- 1 tablespoon [cornstarch](#)
- 1 tablespoon unsalted butter

Topping:

- 1 cup [all-purpose flour](#)
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 cup milk
- 4 tablespoons (1/2 stick) [unsalted butter](#), softened

Garnish:

- Cinnamon sugar for sprinkling

Directions

Preheat oven to 350 degrees.

To prepare the topping: In a medium-size bowl, stir together the flour, the sugar, and the baking powder. Add the milk and the butter and beat until smooth.

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By: [Anne Burrell](#)

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To prepare the filling: In a large [saucepan](#), combine all the ingredients. Cook and stir over medium heat until mixture is thickened and bubbly, about 5-10 minutes. Pour into an ungreased 13x9-inch glass [baking dish](#). Spoon the topping over the filling and spread carefully and evenly with a rubber spatula. Sprinkle with cinnamon sugar. Bake 30-40 minutes or until topping is lightly golden and a cake tester inserted into the center of topping comes out clean.

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on January 06, 2013



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“ I am 13 years old and the nectarine cobbler I made taste super good. ”

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“ Simple, lovely, cooks up nicely and worked very well. The

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topping is cake-like, moist and lovely - I cut in the butter with a pastry cutter before mixing the milk in with a wooden spoon for a good hand beating. But be warned - this does NOT make 9x13. I put this in a large-ish ceramic quiche pan, probably about a 9" with a high lip, which was the perfect size. Double the measurements for a full casserole! Also a tip for shopping - for 4 cups sliced nectarines buy about 2 lbs.

”

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By [Vesey](#)
on July 27, 2011



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“Very good simple recipe, comes together nicely. Topping is very dense so if you like a really moist cobbler adjust to your taste ;- The flavor is perfect!

”

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