



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Raspberry, Nectarine and Mango Cobbler –

Ingredients

1 cup plus 1 ½ tbl. flour
½ cup dark brown sugar, packed
½ tsp. cinnamon
pinch of salt
½ cup rolled oats
10 tbl. cold unsalted butter, cut into small pieces
4 nectarines (about 1 ¾ lbs.)
2 ripe mangoes (about 1 ½ lbs.)
1 pint raspberries
½ cup granulated sugar
2 tbl. fresh lime juice
2 pints vanilla ice cream

- 1. Heat oven to 375°. In the bowl of an electric mixer with the paddle attachment in place, combine 1 cup of flour, brown sugar, cinnamon, salt, and oats. Mix on low for 30 seconds, add butter, and mix until clumps form, 4 to 5 minutes. Transfer to a bowl, cover, and refrigerate until ready to use.**
- 2. Peel and pit nectarines and cut into 1-inch chunks; place in a large bowl. Halve mangoes lengthwise, angling the knife slightly to cut around the pit. Remove and discard pit and peel. Cut flesh into 1-inch chunks and add to nectarines, add raspberries. Add remaining 1 ½ tbl. flour, granulated sugar, and lime juice; toss gently to combine.**
- 3. Transfer fruit to a shallow 12-inch round gratin dish. Distribute topping evenly over fruit. Bake until topping is golden brown and juices bubble, about 50 minutes. Remove from oven and let cool slightly. Serve warm with ice cream.**

Credit: Martha Stewart Living