

Brown Butter Nectarine Cobbler/Cake  
“A Cobbler That Gives Fruit Real Support,”  
by Melissa Clark, *The New York Times*/NYT Cooking  
July 22, 2011

Total Time: 1 hour, 15 minutes

Cook Time: 50 to 55 minutes

Servings: 6 to 8

### Ingredients

3 cups fresh nectarines or peaches in ½-inch slices, or a combination about pound

5 ounces sugar (about ¾ cup)

1 teaspoon lemon juice

4 tablespoons unsalted butter

3 ounces flour (about ¾ cup)

1½ teaspoons baking powder

⅛ teaspoon salt

¾ cup buttermilk

¼ cup sliced almonds

¼ teaspoon freshly grated nutmeg

2 tablespoons Demerara sugar

### Preparation

1. Heat the oven to 350 degrees. In a saucepan over medium heat, combine the fruit slices, ¼ cup sugar and lemon juice. Stirring constantly, bring the mixture to a simmer, then take the pan off the heat.
2. In a small saucepan over medium heat, melt the butter and cook, swirling the pan occasionally, until it smells very nutty, turns golden, and flecks of dark brown appear, 2 to 3 minutes. Pour the brown butter into an 8-inch-by-8-inch baking dish.
3. In a mixing bowl, combine the flour, remaining ½ cup sugar, baking powder and salt. Pour the buttermilk into the dry ingredients and mix just until the dry ingredients are moistened. Scrape the batter on top of the brown butter, use a spatula to even out the batter but be careful not to mix it into the butter. Scatter the nectarine slices and juice on top of the batter without stirring. Sprinkle with the almonds, nutmeg and Demerara sugar. Bake until golden brown, 50 to 55 minutes. Transfer the pan to a wire rack to cool. Serve warm.