

RECIPE | MELONS



MELON COBBLER



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INGREDIENTS

For the filling:

- 1 Pure Flavor® Alonna™ Canary Melon
- ¼ **cup** granulated sugar
- ¼ **cup** light brown sugar
- 3 **tbsp** lemon juice
- ¼ **tsp** salt

For the crust:

- 1 large egg
- 1 **cup** all-purpose flour
- 1 **cup** cornmeal
- ¾ **cup** granulated sugar
- 8 **tbsp** unsalted butter, at room temperature
- 2 **tbsp** avocado oil
- 1 **tbsp** light brown sugar
- 2 **tsp** vanilla extract
- ½ **tsp** baking powder
- ½ **tsp** salt



1 hr 45 min

45 min
PREP.

60 min
COOKING



6



easy

DIRECTIONS

- 1 For the crust, combine flour, cornmeal, baking powder, and salt in a medium bowl.
- 2 Beat butter, sugars, and oil in a separate bowl with an electric mixer on medium speed until light and fluffy.
- 3 Add egg and vanilla; beat until incorporated. Reduce the mixer speed to low and add the flour mixture until just combined. Wrap the dough in plastic and refrigerate for 30 minutes.
- 4 For the filling, halve melon and scoop out the seeds. Cut into quarters, remove the rind and thinly slice.
- 5 Combine melon slices in a large bowl with sugars, lemon juice, and salt. Arrange in a greased baking dish and set aside.
- 6 Preheat the oven to 350° F.
- 7 Divide the crust into roughly equal portions. Shape each into a ½-inch thick disk and place it on top of the melon filling. Bake until the crust is golden, about 1 hour.