



RECIPE | MELONS

MELON COBBLER



45 min
PREP.

60 min
COOKING

1 hr
45 min



6



easy

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

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.



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