

Nectarine & Berry Pandowdy



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Fruit Filling

- 2 cups peeled and sliced fresh nectarines
- 1 1/2 cups fresh blackberries
- 1 1/2 cups fresh raspberries
- 3/4 cup granulated sugar
- 1/4 cup tapioca flour

Crust

- 1 package Yumree Yumree Dreamees mix
- 1/4 cup granulated sugar
- 1/2 teaspoon baking soda
- 3 tablespoons butter, cold
- 1/3 cup sour cream
- 2 tablespoons milk
- 1 teaspoon granulated sugar

In a large bowl, combine nectarines, blackberries, and raspberries. Stir gently to combine. In a small bowl, combine sugar and tapioca flour. Mix well. Add to fruit mixture and stir gently. Pour into the bottom of an ungreased 11 x 7 inch baking dish.

In a large bowl, combine Yumree Yumree Dreamees mix, sugar, and baking soda. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. In a small bowl, combine sour cream and milk, mix well. Add liquid mixture to dry ingredients and mix well. Form dough into a ball.

Using the **Rolling Mix** suggestion, roll dough into a 12 x 8 inch rectangle. Using floured dough lifters or rolling pin, lay crust gently over fruit mixture. Shape crust to fit edge of baking dish and form a ridge around outer edge of dish. Sprinkle top of crust with granulated sugar and make 3 slashes in top to release steam during baking.

Bake at 400 degrees for 10 minutes, reduce oven temperature to 350 degrees and bake for an additional 25 minutes, or until golden and bubbly. Remove from oven. Serve crust side down or cut through crust with a fork and push pieces of crust into the fruit mixture. Serve warm with ice cream or whipped cream.

Cook's Note: Substitute other seasonal fruits such as apples, pears, blueberries, ... for the berries and nectarines.

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