



Pecan Pie Cobbler

Introduction

Pecan Pie Cobbler is a delicious twist on the classic pecan pie, combining the rich flavors of

pecans with a tender cobbler topping. This dessert is perfect for gatherings, holiday feasts, or as a comforting treat any day of the week. Its intriguing texture and delightful taste will have everyone asking for seconds.

Detailed Ingredients with measures

- 1 cup pecans, chopped
- 1 cup granulated sugar
- 1 cup light corn syrup
- 4 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup unsalted butter, melted
- 1 cup all-purpose flour
- 1 cup milk
- 1 teaspoon baking powder
- 1/2 teaspoon salt

Prep Time

25 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour 10 minutes

Yield: Serves 8

Pecan Pie Cobbler is not only simple to make but also promises a delightful blending of flavors that will leave a lasting impression. Enjoy this sweet recipe with family and friends!



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Detailed Directions and Instructions

Preheat the Oven

Begin by preheating your oven to 350°F (175°C) to ensure it reaches the desired temperature for baking.

Prepare the Dough

In a mixing bowl, combine the dry ingredients for the dough, including flour, sugar, and baking powder. Then, add in the milk and melted butter. Mix until a batter forms.

Pour the Batter into the Pan

Grease a 9×13 inch baking dish and pour the prepared batter evenly into the bottom of the dish.

Prepare the Pecan Mixture

In another bowl, mix together chopped pecans, brown sugar, corn syrup, and vanilla extract until well combined.

Add the Pecan Mixture

Carefully spoon the pecan mixture over the batter in the baking dish. Do not stir; allow the pecans to float above the batter.

Bake the Cobbler

Place the baking dish in the preheated oven and bake for about 45-50 minutes or until the top is golden brown and a toothpick inserted in the center comes out clean.

Cool the Cobbler

Once baked, remove the cobbler from the oven and let it cool for at least 15 minutes before serving.

Serve

Cut into squares and serve warm. This cobbler pairs beautifully with a scoop of vanilla ice cream or whipped cream.

Notes

Serving Suggestions

For an enhanced flavor experience, serve the cobbler warm with a dollop of whipped cream or a scoop of vanilla ice cream.

Storage Instructions

Store any leftovers in an airtight container in the refrigerator for up to 3 days. To reheat, place in the microwave for 20-30 seconds.

Ingredient Variations

Feel free to substitute pecans with walnuts or other nuts based on your preference. You can also add chocolate chips for an extra dessert twist.

Allergy Considerations

Make sure to check your ingredients for allergens such as gluten or nuts if you are serving guests with dietary restrictions.



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Cook techniques

Click next page below