



# Peanut Butter and Jelly Cobbler



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## Introduction

Peanut Butter and Jelly Cobbler is a delightful twist on the traditional dessert. This recipe combines the rich, creamy flavor of peanut butter with the sweet and fruity essence of jelly, all enveloped in a warm cobbler topping. It's an easy and satisfying dish that's perfect for family gatherings, picnics, or simply indulging your sweet tooth.

## Detailed Ingredients with measures

Peanut Butter: 1 cup  
Jelly (any flavor): 1 cup  
Granulated Sugar: 1 cup  
Milk: 1 cup  
All-Purpose Flour: 1 cup  
Baking Powder: 2 tsp  
Salt: 1/4 tsp  
Vanilla Extract: 1 tsp  
Butter: 1/2 cup, melted  
Powdered Sugar: for dusting (optional)

## Prep Time

The preparation time for this delicious Peanut Butter and Jelly Cobbler is approximately 10 minutes.

## Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 40 minutes

Yield: Serves about 8 people



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# Detailed Directions and Instructions

## Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

## Step 2: Prepare the Baking Dish

Grease a 9×13 inch baking dish with cooking spray or butter.

## Step 3: Mix Dry Ingredients

In a mixing bowl, whisk together the flour, sugar, baking powder, and salt.

## Step 4: Combine Wet Ingredients

In another bowl, mix together the milk, melted butter, and vanilla extract until well combined.

## Step 5: Combine Mixtures

Pour the wet mixture into the dry ingredients and stir until just combined. Do not overmix; some lumps are okay.

## Step 6: Transfer to Baking Dish

Pour the batter into the greased baking dish and spread it evenly.

## Step 7: Add Peanut Butter and Jelly

Drop spoonfuls of peanut butter and jelly over the batter. Use a knife to swirl them into the batter slightly.

See also Pepperoni Dip

### **Step 8: Bake the Cobbler**

Place the baking dish in the preheated oven and bake for 30-35 minutes, or until the top is golden brown and a toothpick comes out clean.

### **Step 9: Cool before Serving**

Remove the cobbler from the oven and let it cool in the pan for at least 10-15 minutes before serving.

## **Notes**

### **Note 1: Storage**

Store leftovers in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

### **Note 2: Serving Suggestions**

This cobbler is delicious served warm with a scoop of vanilla ice cream or whipped cream on top.

### **Note 3: Variations**

Feel free to use different flavors of jelly or incorporate chocolate chips for added flavor.

### **Note 4: Peanut Butter Options**

You can use creamy or chunky peanut butter depending on your texture preference.



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# Cook techniques

## Combining Ingredients

To achieve a smooth and even batter, cream together the butter and sugars first before adding in the other ingredients. Make sure to mix until it's light and fluffy.

## Layering

When assembling the cobbler, it's crucial to layer the peanut butter and jelly evenly. This ensures each bite has a balanced flavor without overwhelming sweetness.

## Baking

Bake the cobbler until the edges are golden and the center is set. This indicates that the cobbler has cooked through properly without being undercooked.

# FAQ

## Can I use other types of nut butter?

Yes, you can substitute peanut butter with almond butter or any other nut butter of your choice for a different flavor profile.

## How should I store leftover cobbler?

Leftover cobbler should be stored in an airtight container in the refrigerator. It's best served warm, so you can reheat it before enjoying.

See also [Mango Litchi Bingsu](#)

**Can I make this cobbler gluten-free?**

Yes, you can use a gluten-free flour blend as a substitute for all-purpose flour in this recipe.

**What type of jelly works best?**

You can use any flavor of jelly or jam you prefer, but classic choices like grape or strawberry complement the peanut butter nicely.

**Can this recipe be doubled?**

Yes, you can double the recipe if you need to make a larger batch. Just ensure to use a bigger baking dish to accommodate the increased volume.



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## Conclusion

The Peanut Butter and Jelly Cobbler is a delightful treat that combines the classic flavors of peanut butter and jelly in a unique dessert form. With its warm, comforting texture and sweet, nutty flavor, this cobbler is perfect for any occasion. Whether served as a dessert or a sweet breakfast option, it is sure to satisfy your cravings and impress your guests.

## More recipes suggestions and combination

### **Chocolate Banana Cobbler**

Try a chocolate banana cobbler that mixes rich cocoa flavors with sweet banana slices. The combination creates a decadent dessert that can be enjoyed warm with a scoop of ice cream.

### **Apple Cinnamon Cobbler**

A classic apple cinnamon cobbler offers warm, spiced apple flavors paired with a buttery topping. This recipe is perfect for fall gatherings and can be enhanced with a drizzle of caramel sauce.

### **Berry Medley Cobbler**

Use a variety of berries such as strawberries, blueberries, and raspberries for a vibrant berry medley cobbler. The mix of tart and sweet berries offers a refreshing twist on traditional cobbler recipes.

### **Peach Melba Cobbler**

Incorporate juicy peaches and raspberry sauce for a peach melba cobbler. This delightful combination balances sweetness and tartness,

making it a fantastic summer dessert option.

See also Chocolate Lava Cake in Katori

### **Pumpkin Spice Cobbler**

Embrace fall flavors with a pumpkin spice cobbler, featuring creamy pumpkin mixed with warm spices like cinnamon and nutmeg. Top it off with whipped cream for a seasonal treat.



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