



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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