



# Southern Chocolate Cobbler



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## Introduction

Southern Chocolate Cobbler is a delightful dessert that combines the rich flavors of cocoa with a gooey, indulgent texture. This comforting dish is reminiscent of a chocolatey brownie and a creamy pudding, making it a perfect treat for any chocolate lover. It's easy to prepare and is sure to impress friends and family alike with its luscious taste and warm, inviting aroma.

## Detailed Ingredients with measures

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup unsalted butter, melted
- 2 teaspoons vanilla extract
- 1 cup brown sugar
- 2 cups boiling water

## Prep Time

Approximately 20 minutes

## Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: Serves 8



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# Detailed Directions and Instructions

## **Step 1: Preheat the Oven**

Preheat your oven to 350°F (175°C).

## **Step 2: Prepare Baking Dish**

Grease a 9×13 inch baking dish with butter or non-stick spray.

## **Step 3: Mix Dry Ingredients**

In a large mixing bowl, combine sugar, flour, cocoa powder, baking powder, and salt.

## **Step 4: Add Wet Ingredients**

Pour in milk, melted butter, and vanilla extract into the dry ingredients. Stir until just combined.

## **Step 5: Pour Batter into Dish**

Spread the batter evenly into the prepared baking dish. Do not stir.

## **Step 6: Prepare Topping Mixture**

In another bowl, mix sugar and cocoa powder for the topping.

## **Step 7: Sprinkle Topping over Batter**

Sprinkle the sugar and cocoa mixture evenly over the batter. Do not mix.

### **Step 8: Add Hot Water**

Carefully pour hot water over the entire dish. Again, do not stir.

See also Texas Toast Sloppy Joes

### **Step 9: Bake Cobbler**

Place the baking dish in the preheated oven and bake for 30 to 35 minutes, until the top is set.

### **Step 10: Serve Warm**

Remove from the oven and let it cool slightly before serving. Enjoy warm with a scoop of ice cream if desired.

## **Notes**

### **Note 1: Variations**

Feel free to add nuts or chocolate chips to the batter for additional flavor.

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

This dessert is delightful when served with whipped cream or vanilla ice cream.

### **Note 3: Storage**

Store leftovers in the refrigerator for up to 3 days. Reheat before serving.



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# Cook techniques

## Mixing ingredients

To ensure even distribution of flavors and consistency, blend dry ingredients separately before combining them with wet ingredients.

## Layering

When creating the cobbler, layering the batter and the hot chocolate mixture properly lets them create that delicious, gooey texture.

## Baking

Monitor the baking time closely to achieve a perfectly set cobbler that is crisp on top while remaining soft and fudgy underneath.

## Serving

Serve the cobbler warm, possibly with a scoop of ice cream, to enhance the dessert experience.

# FAQ

## Can I use cocoa powder instead of chocolate?

Yes, you can substitute cocoa powder for melted chocolate, but it will slightly alter the flavor and texture.

## Can I make this dessert in advance?

While it's best enjoyed fresh out of the oven, you can prepare it ahead of time, but reheat it gently in the oven before serving.

**What can I serve with Southern chocolate cobbler?**

Southern chocolate cobbler pairs wonderfully with vanilla ice cream or whipped cream for added richness.

See also [Creamy Garlic Sauce Baby Potatoes](#)

**Is it necessary to refrigerate leftovers?**

Yes, any leftovers should be stored in an airtight container in the refrigerator after it cools to ensure freshness.

**Can I substitute a different type of milk?**

Yes, you can use almond milk, oat milk, or any other milk substitute in place of regular milk.



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## Conclusion

The Southern Chocolate Cobbler is a delectable dessert that beautifully combines a rich chocolate sauce with a cake-like topping. It's an irresistible treat that brings warmth and comfort, perfect for any occasion. Enjoying this cobbler fresh out of the oven, paired with a scoop of vanilla ice cream, makes for a delightful experience that will surely impress friends and family alike.

## More recipes suggestions and combination

### **Peach Cobbler**

A classic Southern dessert, peach cobbler features sweet, juicy peaches enveloped in a buttery topping, perfect for serving with ice cream.

### **Chocolate Lava Cake**

This dessert offers a rich chocolate flavor with a molten center, making it a luxurious alternative to traditional cake.

### **Berry Crumble**

Combining mixed berries with a crumbly topping, this dish is a light and fruity dessert that's easy to make and full of flavor.

### **Pecan Pie**

A Southern classic, pecan pie boasts a sweet filling with crunchy pecans, serving as a glorious end to any meal.

### **Banana Pudding**

Layered with cookies, bananas, and creamy pudding, this comforting dessert is a staple at Southern gatherings.

### **Key Lime Pie**

A tangy and refreshing dessert, key lime pie balances the sweetness of the meringue with the tartness of lime, making it a perfect summer treat.

### **Brownies with Walnuts**

Rich, fudgy brownies with the crunch of walnuts are a quick and satisfying dessert, great for satisfying chocolate cravings.

See also Fried Tacos



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