



Southern Chocolate Cobbler



Southern Chocolate Cobbler

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



www.savorydiscovery.com

Southern Chocolate Cobbler

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.



www.savorydiscovery.com

Southern Chocolate Cobbler

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.



Southern Chocolate Cobbler

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](#)



www.savorydiscovery.com



Southern Chocolate Cobbler