



## Southern Chocolate Cobbler

### Description

Chocolate Cobbler is a classic Southern dessert recipe. With a delicious brownie-like topping and a rich fudge sauce on the bottom, this Chocolate Cobbler is like a lava cake but so much easier to make. Great for reunions, potlucks, and more!

- Course: Dessert
- Cuisine: American
- Prep Time: 5 minutes mins
- Cook Time: 35 minutes mins
- Total Time: 40 minutes mins
- Servings: 12

### Ingredients

- 1/2 cup 113g butter
- 1 1/2 cups 297g granulated sugar
- 3 tablespoons 16g unsweetened cocoa powder
- 2 cups 226g self-rising flour
- 1 cup 227g whole milk
- 2 teaspoons 9g vanilla extract

### Chocolate Cobbler Topping:

- 2 cups 396g granulated sugar
- 1/2 cup 42g unsweetened cocoa powder
- 3 cups 681g boiling water
- Vanilla ice cream for serving optional but recommended

## Instructions

- Preheat oven to 350°F. Place butter in a 9x13 baking dish and put in preheated oven to melt. Remove and set aside.
- In a bowl, mix together the sugar, cocoa powder, flour, milk and vanilla for the batter. Spoon batter into baking dish over melted butter. Do not stir.
- In a separate bowl, mix together 2 cups sugar and 1/2 cup cocoa powder for topping. Sprinkle evenly over batter in pan.
- Pour the boiling water carefully over the top of the batter and topping. Do not stir.
- Bake for 35-40 minutes until top is set. Bottom will still be a little loose and saucy.
- Allow to cool for 15-20 minutes before serving warm, topping with vanilla ice cream if desired.

## Notes

- Use room temperature ingredients for easy mixing.
- To make self-rising flour, whisk together 2 cups all-purpose flour, 3 teaspoons baking powder, and 1/2 teaspoon salt.
- Don't overmix the batter - just mix until dry ingredients are incorporated.
- Let cobbler rest for 15 minutes after baking to allow sauce to thicken properly.
- Store leftovers covered in the fridge for up to 5 days. Reheat portions gently before serving.

## Category

1. Grandma Recipes

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