

Homemade Pecan Pie Cobbler: A Decadent Twist on a Classic Dessert

If you love the rich, nutty flavors of pecan pie but want to take it to the next level,



OVEN
350°F

TIME
45-50 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup all-purpose flour
 - 1 cup granulated sugar
 - 1/2 cup unsalted butter, melted
 - 1 1/2 tsp baking powder
 - 1/2 cup whole milk
 - 1 tsp vanilla extract
 - 2 cups chopped pecans
 - 1 cup packed brown sugar
 - 1 cup light corn syrup
 - 3 large eggs
 - 1/4 tsp salt
- Vanilla ice cream or whipped cream for serving

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish.

Make the Cobbler Base: In a large bowl, whisk together the flour, granulated sugar, and baking powder.

Add the melted butter, milk, and vanilla extract, stirring until the batter is smooth. Pour the batter into the prepared baking dish and spread evenly.

Prepare the Pecan Filling: In another bowl, whisk together the brown sugar, corn syrup, eggs, melted butter, vanilla extract, and salt until well combined. Stir in the chopped pecans.

Layer the Cobbler: Gently spoon the pecan filling

over the cobbler batter in the baking dish. Do not mix-the batter will rise as it bakes, creating layers.

Bake: Place the cobbler in the oven and bake for 45-50 minutes, or until the top is golden brown and the filling is set. The cobbler will be slightly gooey in the center.

Cool and Serve: Allow the cobbler to cool for about 10 minutes before serving. For an extra treat, top with a scoop of vanilla ice cream or a dollop of whipped cream.

Tips for the Perfect Pecan Pie Cobbler:

Chopped vs. Whole Pecans: Use chopped pecans for even distribution, but feel free to add a few whole pecans on top for presentation.

Balance Sweetness: If you prefer less sweetness, reduce the amount of corn syrup slightly and add a splash of heavy cream to the filling.

Reheat Like a Pro: Leftovers can be reheated in the oven at 300°F for 10-15 minutes to restore their gooey texture.

Why This Recipe is a Showstopper:

DIRECTIONS

1. **Preheat the : Oven:**Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish.
2. **Make the : Cobbler Base:** In a large bowl, whisk together the flour, granulated sugar, and baking powder.
3. **Add the melted butter, milk, and vanilla extract,** stirring until the batter is smooth. Pour the batter into the prepared baking dish and spread evenly.
4. **Prepare the : Pecan Filling:** In another bowl, whisk together the brown sugar, corn syrup, eggs, melted butter, vanilla extract, and salt until well combined. Stir in the chopped pecans.
5. **Layer the : Cobbler:** Gently spoon the pecan filling over the cobbler batter in the baking dish. Do not mix-the batter will rise as it bakes, creating layers.
6. **Bake:** Place the cobbler in the oven and bake for 45-50 minutes, or until the top is golden brown and the filling is set. The cobbler will be slightly gooey in the center.
7. **Cool and : Serve:** Allow the cobbler to cool for about 10 minutes before serving. For an extra treat, top with a scoop of vanilla ice cream or a dollop of whipped cream.
8. **Tips for the Perfect Pecan Pie Cobbler:** Chopped vs. Whole Pecans: Use chopped pecans for even distribution, but feel free to add a few whole pecans on top for presentation.
9. **Balance : Sweetness:** If you prefer less sweetness, reduce the amount of corn syrup slightly and add a splash of heavy cream to the filling.

10. Reheat : Like a Pro: Leftovers can be reheated in the oven at 300°F for 10-15 minutes to restore their gooey texture.
11. Why This Recipe is a Showstopper: Homemade Pecan Pie Cobbler is an irresistible dessert that combines the best of a cobbler and a pie. Its warm, gooey layers and crunchy pecans make it the perfect comfort food for any occasion. Easy to prepare and impossible to resist, it's a guaranteed crowd-pleaser.
12. Try this recipe from I : Wuv Cooking and see why it's a hit with dessert lovers everywhere. Share it with your friends and family-they'll be begging for seconds!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-pecan-pie-cobbler-a-decadent-twist-on-a-classic-dessert/>