

## How to Make Southern Banana Cobbler That Melts in Your Mouth

Why I Love This Banana Cobbler Recipe



OVEN  
**350°F**

TIME  
**45 min**

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### INGREDIENTS

- 1 stick (½ cup) unsalted butter
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 tbsp baking powder
- ... tsp salt
- 1 cup milk
- 1 tsp vanilla extract
- 4 ripe bananas, sliced
- ½ tsp cinnamon (optional)
- Brown sugar, for sprinkling

### DIRECTIONS

1. Preheat the : Oven to 350°F (175°C).
2. Melt the : Butter: Place the stick of butter in a 9x13-inch baking dish and let it melt in the oven while it preheats.
3. Make the : Batter: In a mixing bowl, whisk together flour, sugar, baking powder, salt, milk, and vanilla until smooth.
4. Assemble: Pour the batter evenly over the melted butter-but do not stir! This layering creates that signature cobbler texture.
5. Add the : Bananas: Scatter the sliced bananas evenly over the batter.
6. Top : It Off: Sprinkle with cinnamon and a generous pinch of brown sugar.
7. Bake: Place in the oven and bake for 40-45 minutes, or until the cobbler is golden brown, bubbling, and lightly crisp on top.
8. Cool : Slightly: Let it sit for 10-15 minutes before serving.

### SWAPS & NOTES

**Bananas:** Overripe bananas are best-they bring deep, natural sweetness.

**Milk:** You can use dairy or unsweetened plant-based milk (like oat or almond).

**Cinnamon:** Optional, but adds warmth.

Nutmeg or pumpkin spice could work, too.

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

Original recipe: <https://chefmaniac.com/how-to-make-southern-banana-cobbler-that-melts-in-your-mouth/>