

This Southern Banana Cobbler Is the Coziest, Easiest Dessert You'll Ever Bake

? Why I Love This Recipe



OVEN
350°F

TIME
45 min

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INGREDIENTS

1 stick (1/2 cup) unsalted butter
1 cup all-purpose flour
1 cup granulated sugar
1 tbsp baking powder
1/4 tsp salt
1 cup milk
1 tsp vanilla extract
4 ripe bananas, sliced
1/2 tsp cinnamon (optional, but delicious)

Brown sugar, for sprinkling on top

? Ingredient Swaps & Tips:

Bananas: Ripe but not mushy is ideal. Overripe will work too for extra caramelized flavor.

Add-ins: Try chopped pecans or a splash of dark rum for a grown-up twist.

Milk: Whole milk works best, but you can sub with oat, almond, or 2%.

Topping: A light sprinkle of cinnamon sugar or even nutmeg adds warmth.

??? Directions:

Preheat oven to 350°F (175°C).

Melt the butter: Place the stick of butter in a 9x13-inch baking dish and let it melt in the oven while preheating.

Make the batter: In a mixing bowl, whisk together the flour, granulated sugar, baking powder, salt, milk, and vanilla extract until smooth.

Assemble: Carefully remove the baking dish with melted butter from the oven. Pour the batter over the butter-do not stir.

Add bananas: Evenly scatter sliced bananas over the batter. Sprinkle with cinnamon and a light dusting of brown sugar.

Bake: Return the dish to the oven and bake for 40-45 minutes, or until the top is golden brown and bubbly around the edges.

Serve: Spoon into bowls and serve warm with a scoop of vanilla ice cream or whipped cream.

? **Tips for Success:**

Don't mix the layers after adding the batter and bananas-this is key to getting that cobbled texture.

Let it rest for 5-10 minutes after baking. It helps the structure set and makes it easier to serve.

Double the batch if serving a crowd-it goes fast!

? **Serving Suggestions & Pairings:**

Vanilla bean ice cream

Homemade whipped cream

A drizzle of caramel sauce or honey

Big Family Banana Pudding for a full-on banana-themed spread

Old-School No-Bake Cookies for a retro dessert duo

Pumpkin Delight for a fall dessert combo

? **Storage & Leftovers:**

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11. ? Serving Suggestions & Pairings: Serve this banana cobbler hot from the oven with:
12. Vanilla bean ice cream
13. Homemade whipped cream
14. A drizzle of caramel sauce or honey
15. Pair it with a : Southern comfort meal like:

16. Big : Family Banana Pudding for a full-on banana-themed spread
17. Old-: School No-Bake Cookies for a retro dessert duo
18. Pumpkin : Delight for a fall dessert combo
19. ? Storage & Leftovers: Fridge: Store cooled leftovers covered in the fridge for up to 3 days.
20. Reheat: Microwave individual servings or reheat in a 325°F oven for 10-15 minutes.
21. Freezer: Not recommended-banana texture can change, but technically possible if well-wrapped.
22. ? More Recipes You'll Love: For more easy bakes and banana-rich desserts, check out:
23. Chocolate : Chip Banana Bread
24. Chocolate : Chip Cookie Bites
25. Pumpkin : Delight - creamy, dreamy, and seasonal

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

Original recipe: <https://chefmaniac.com/this-southern-banana-cobbler-is-the-coziest-easiest-dessert-youll-ever-bake/>