

## Pumpkin Pecan Cobbler: Easy Baked Fall Dessert

cinnamon, nutmeg, and cloves



**OVEN**  
**300°F**

**TIME**  
**40 min**

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### INGREDIENTS

- 1 cup + 3 tbsp all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup sugar (granulated)
- 1 tsp cinnamon (ground)
- 1/2 tsp nutmeg (ground)
- 1/2 tsp cloves (ground)
- 1/2 cup pumpkin puree (100% pumpkin, not pie filling)
- 1/4 cup milk (whole or 2%)
- 1/4 cup butter, melted
- 1 1/2 tsp vanilla extract
- 1/2 cup sugar (granulated)
- 1/2 cup brown sugar, packed
- 1/4 cup pecans, chopped
- 1 1/2 cups boiling water

#### Swaps and Notes:

**Pumpkin Puree:** Ensure you're using 100% pure pumpkin puree, not pumpkin pie filling, which is already sweetened and spiced.

**Spices (Cobbler):** The blend of cinnamon, nutmeg, and cloves creates a classic pumpkin spice flavor. You can use a pre-made pumpkin pie spice blend (about 1.5-2 tsp) in place of the individual spices if preferred.

**Sugar (Cobbler):** Granulated sugar adds sweetness to the cake base.

**Milk:** Whole milk or 2% milk is fine for moisture.

**Butter (Cobbler):** Melted butter adds richness and moisture to the cake.

**Vanilla Extract:** Enhances the overall sweet flavors.

**Sugars (Topping):** The combination of granulated and packed brown sugar creates a richer, more caramel-like sauce as it bakes.

**Pecans:** Chopped pecans add a delightful nutty flavor and crunch. Walnuts can be substituted. Toasting the pecans briefly before chopping can enhance their flavor further.

**Boiling Water:** This is the magical ingredient that creates the self-saucing effect. Ensure it's truly boiling hot.

## DIRECTIONS

1. Let's get this warm and comforting : Pumpkin Pecan Cobbler baking!
2. Preheat : Oven: Preheat your oven to 350 degrees F (175 degrees C).
3. Mix : Dry Ingredients (Cobbler): In a medium bowl, whisk together the 1 cup + 3 tablespoons of all-purpose flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 3/4 cup granulated sugar, 1 teaspoon ground cinnamon, 1/2 teaspoon ground nutmeg, and 1/2 teaspoon ground cloves. Whisk until all dry ingredients are well combined.
4. Combine : Wet Ingredients (Cobbler): In a separate bowl, combine the 1/2 cup pumpkin puree, 1/4 cup milk, 1/4 cup melted butter, and 1 1/2 teaspoons vanilla extract. Whisk until thoroughly combined.
5. Combine : Batter: Pour the wet ingredients into the dry ingredients. Mix with a spoon or spatula to form a thick batter. Mix just until combined; avoid overmixing.
6. Pour : Batter into Dish: Pour the batter evenly into an 8-inch casserole dish (a square baking dish works well). Spread it out gently to create an even base.
7. Prepare : Topping Mixture: For the topping, in a small bowl, mix together the 1/2 cup granulated sugar, 1/2 cup packed brown sugar, and 1/4 cup chopped pecans. Stir until well combined.
8. Sprinkle : Topping: Sprinkle the sugar and pecan mixture evenly over the entire surface of the cobbler batter.
9. Add : Boiling Water (Crucial Step - Do NOT Stir!): Carefully pour the 1 1/2 cups of boiling water over the sugar and pecan mixture, covering the entire dish. Do NOT stir the water into the batter or topping. This is the magic that creates the self-saucing layer as it

bakes.

10. **Bake with : Overflow Catch:** Place the casserole dish on top of a larger baking sheet. This is to catch any potential overflow from the boiling water as the cobbler bakes and bubbles. Bake the cobbler for 40 minutes, or until the middle is set and the top is golden brown and bubbly. A toothpick inserted into the cake portion (not the sauce) should come out clean.
11. **Cool & : Enjoy:** Let the cobbler cool for 5-10 minutes after baking. This allows the sauce to thicken slightly. Serve warm, ideally with a scoop of vanilla ice cream or a dollop of whipped cream!

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## TIPS FOR SUCCESS

**Don't Overmix Batter:** Mix the cobbler batter just until combined.

Overmixing will develop gluten and can lead to a tough cake-like texture.

**Precisely Add Boiling Water:** Pour the boiling water carefully and evenly over the topping.

The layers are meant to remain separate until baking transforms them.

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

Original recipe: <https://chefmaniac.com/pumpkin-pecan-cobbler-easy-baked-fall-dessert/>