

Snickerdoodle Cobbler: Warm, Cinnamon-Sugar Comfort Dessert

Snickerdoodle Cobbler: Your New Favorite Cinnamon-Sugar Dream Dessert!



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

1/3 cup unsalted butter, melted
3/4 cup whole milk (or 2%)
2 teaspoons vanilla extract
1 1/2 cups granulated sugar
1 1/2 cups all-purpose flour
2 1/4 teaspoons baking powder
3/4 teaspoon salt
2 teaspoons cinnamon (ground)
1 1/2 cups brown sugar, packed
1 1/2 cups hot water
1/4 cup granulated sugar
1/2 teaspoon cinnamon (ground)

Swaps and Notes:

Butter: Unsalted butter is preferred, as it allows you to control the overall saltiness.

Milk: Whole milk will give the richest, most tender cobbler, but 2% milk works fine too.

Sugar: The recipe uses both granulated and brown sugar, each playing a crucial role in sweetness and texture. Do not substitute one for the other.

Flour: All-purpose flour is perfect.

Cinnamon: Don't skimp on the cinnamon! It's essential for that signature snickerdoodle flavor.

Brown Sugar (Packed): Make sure it's firmly packed into the measuring cup for accurate sweetness and moisture.

Hot Water: This is key for creating the magical self-saucing bottom of the cobbler. It melts the brown sugar and forms a rich syrup as it bakes.

Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C).

Prepare Pan with Butter: Pour the melted unsalted butter evenly over the bottom of a 9x13-inch baking pan. Spread it out so it coats the entire bottom surface.

Mix Wet Ingredients for Batter: In a large mixing bowl, whisk together the whole milk, vanilla extract, and 1 1/2 cups granulated sugar until the sugar is mostly dissolved.

Add Dry Ingredients for Batter: To the milk mixture, add the all-purpose flour, baking powder, 3/4 teaspoon salt, and 2 teaspoons cinnamon. Whisk until just combined and no dry streaks of flour remain. Be careful not to overmix; overmixing can lead to a tougher cobbler.

Spoon Batter into Pan: Carefully spoon the batter over the melted butter in the baking pan. Try your best not to mix the batter into the butter; just gently dollop it across the bottom of the pan to form an even layer.

Sprinkle Brown Sugar: Evenly sprinkle the 1 1/2 cups packed brown sugar over the top of the batter.

Pour Hot Water: Gently and evenly pour the 1 1/2 cups hot water over the batter and brown sugar. It might look a little strange at this stage, but trust the process!

Bake: Place the baking pan in the preheated oven. Bake for 30-35 minutes, or until the top is golden brown and the cobbler is set. A toothpick inserted into the cakey top should come out clean.

Prepare Cinnamon-Sugar Topping: While the cobbler is baking, mix together the 1/4 cup granulated sugar and 1/2 teaspoon cinnamon for the topping in a small bowl.

Add Topping & Cool: When the cobbler comes immediately out of the oven, generously sprinkle the prepared cinnamon and sugar mixture over the top.

Serve: Allow the cobbler to cool slightly before serving. The warm, gooey sauce at the bottom will be amazing!

Tips for Success:

Don't Mix Butter & Batter: The layers are important for the self-saucing effect. Spoon the batter gently over the butter.

Hot Water is Key: Using hot water helps the brown sugar dissolve and form the delicious sauce as the cobbler bakes.

DIRECTIONS

1. Making this : Snickerdoodle Cobbler is surprisingly straightforward. The magic happens right in your baking dish!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Prepare : Pan with Butter: Pour the melted unsalted butter evenly over the bottom of a 9x13-inch baking pan. Spread it out so it coats the entire bottom surface.
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12. **Serve:** Allow the cobbler to cool slightly before serving. The warm, gooey sauce at the bottom will be amazing!
13. **Tips for Success:** Don't Mix Butter & Batter: The layers are important for the self-saucing effect. Spoon the batter gently over the butter.
14. **Hot :** Water is Key: Using hot water helps the brown sugar dissolve and form the delicious sauce as the cobbler bakes.
15. **Avoid :** Overmixing Batter: Just like with cakes, overmixing the flour in the batter can lead to a tough texture. Mix only until combined.
16. **Serve :** Warm: This cobbler is absolutely best served warm, when the sauce is gooey and the topping is fragrant.
17. **Serving Suggestions and Pairings:** This Snickerdoodle Cobbler is pure comfort on its own, but it's even more divine with a few simple additions. Serve it warm with a scoop of vanilla bean ice cream that slowly melts into the cinnamon-sugar sauce, or a generous dollop of freshly whipped cream. A simple glass of milk or a warm mug of coffee would also be a perfect accompaniment. If you love other cozy, home-baked desserts, you might also enjoy my [These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert](#) or my truly comforting [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
18. **Storage and Leftover Tips:** Store any leftover Snickerdoodle Cobbler tightly covered with plastic wrap or in an airtight container at room temperature for up to 2 days, or in the refrigerator for up to 4 days. To reheat, warm individual portions in the microwave or in a 300°F (150°C) oven until heated through and the sauce is gooey again. The texture will be best when freshly baked, but leftovers are still delicious.
19. **More Recipes You Will Love:** If you enjoyed the sweet, comforting flavors of this cobbler, you'll love exploring some of my other favorite dessert recipes:
20. For another rich and decadent treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
21. If you're a brownie enthusiast, my [The Best Peanut Butter Brownies I've Ever Made \(And I've Made a Lot!\)](#) are a must-try.
22. And for a delightful no-bake fall dessert, my [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#) is perfect.
23. **Final Thoughts:** This Snickerdoodle Cobbler is a revelation for anyone who loves classic comfort desserts with a creative twist. It's wonderfully easy to make, smells incredible as it bakes, and delivers a

warm, saucy, cinnamon-sugar experience that's truly unforgettable. Give it a try, and prepare for a new family favorite!

24. What's your go-to comfort dessert that makes you feel nostalgic? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inspiring recipes!

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TIPS FOR SUCCESS

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Spoon the batter gently over the butter.

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

Original recipe: <https://chefmaniac.com/snickerdoodle-cobbler-warm-cinnamon-sugar-comfort-dessert/>