

## Pecan Pie Cobbler: A Decadent and Easy Dessert

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**OVEN**  
**350°F**

**TIME**  
**45 min**

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**SAVE**  
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### INGREDIENTS

1 cup all-purpose flour 1 cup granulated sugar 1 tsp baking powder 1 cup whole milk 1/2 cup unsalted butter , melted 1 cup chopped pecans 1/2 cup brown sugar , packed 1 tbsp vanilla extract Pinch of salt

### DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven
3. : Preheat your oven to 350°F (175°C).
4. Make the : Batter
5. : In a medium bowl, whisk together the all-purpose flour, granulated sugar, and baking powder. Add the whole milk and whisk until the batter is smooth.
6. Prep the : Pan
7. : Pour the melted butter into the bottom of a 9x9 inch baking dish.
8. Add the : Batter
9. : Gently pour the batter over the melted butter. Do not stir!
10. Make the : Topping
11. : In a separate bowl, mix together the chopped pecans, brown sugar, vanilla extract, and a pinch of salt.
12. Add the : Topping
13. : Sprinkle the pecan mixture evenly over the batter. Do not stir!
14. : Place the baking dish in the preheated oven and bake for 40-45 minutes, or until the top is golden brown and the center is set. A toothpick inserted into the center should come out clean.
15. : Let the cobbler cool for a few minutes before serving. Enjoy it warm with a scoop of vanilla ice cream on top.

### SWAPS & NOTES

**Pecans** : Pecans are a key ingredient for this recipe. You can also use walnuts for a similar flavor profile.

For an extra nutty flavor, you can toast the pecans before adding them to the batter.

Milk : Whole milk is the best choice for this recipe, as it adds a richness and moisture to the cobbler.

## TIPS FOR SUCCESS

**Do Not Stir :** This is the most important tip!

The magic of this recipe is that the batter rises, and the pecan mixture sinks to the bottom, creating a gooey, pecan pie-like layer.

If you stir it, you will not get the same result.

**Serve Warm :** This cobbler is at its best when it is served warm, right out of the oven.

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

Original recipe: <https://chefmaniac.com/pecan-pie-cobbler-a-decadent-and-easy-dessert/>