

Classic Chocolate Cobbler: A Gooey, Decadent, and Easy Dessert

1/4 cup unsweetened cocoa powder



OVEN
350°F

TIME
30-40 min

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INGREDIENTS

For the Cake Batter:

- 1 cup all-purpose flour
- 3/4 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup milk
- 1/4 cup melted butter
- 1 tsp vanilla extract

For the Hot Fudge Sauce:

- 1 cup granulated sugar
- 1 3/4 cups boiling water

Swaps and Notes:

Cocoa Powder: Use good quality unsweetened cocoa powder for the best chocolate flavor.

Milk: Whole milk works best for a richer flavor, but you can use 2% or even a non-dairy milk like almond milk in a pinch.

Sugar: You can use a mix of granulated and brown sugar in the sauce for a more caramel-like flavor.

Baking Pan: A 9x9 inch baking dish is perfect for this recipe, but a similar-sized cast iron skillet also works wonderfully.

Instructions:

Prep the Oven and Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9x9 inch baking dish.

Make the Cake Batter: In a medium bowl, whisk together the flour, 3/4 cup granulated sugar, 1/4 cup cocoa powder, baking powder, and salt.

Add Wet Ingredients: Pour in the milk, melted butter, and vanilla extract. Stir until the batter is smooth and well combined.

Spread the Batter: Pour the cake batter into the prepared baking dish and spread it into an even layer.

Make the Hot Fudge Sauce: In a separate small bowl, whisk together the 1 cup of granulated sugar and 1/4 cup of cocoa powder. Sprinkle this mixture evenly over the top of the cake batter in the baking dish.

Add Boiling Water: This is the magic step! Carefully pour the 1 3/4 cups of boiling water directly over the sugar and cocoa powder mixture. **DO NOT STIR.** The water will seem like it's going to ruin everything, but trust the process.

Bake: Place the baking dish in the preheated oven and bake for 30-40 minutes, or until the cakey top is set and the sauce is thick and bubbly.

Cool and Serve: Remove from the oven and let it cool for 10-15 minutes before serving. The cobbler is best served warm, spooned directly from the dish into a bowl.

Tips for Success:

Don't Stir the Sauce: The most important rule for this recipe is to not stir the boiling water after you pour it over the cake batter. This is what creates the distinct cakey layer on top and the gooey fudge sauce on the bottom.

Use Boiling Water: Make sure the water is actively boiling when you add it. This helps activate the cocoa and sugar to form the sauce.

Let It Rest: The cobbler will be very soupy when it first comes out of the oven. Letting it rest for 10-15 minutes allows the sauce to thicken and become perfectly gooey.

Check for Doneness: The top should be set and spring back a little when you touch it. A toothpick inserted into the cakey layer will come out mostly clean, but the toothpick will be covered in gooey fudge if you go to the bottom of the pan.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 400

Protein: 5g

DIRECTIONS

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13. Serving Suggestions and Pairings: This Chocolate Cobbler is best served warm with a large scoop of vanilla ice cream or a dollop of fresh whipped cream. The contrast between the hot cobbler and the cold ice cream is a pure delight. A cold glass of milk is also a great pairing.
14. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
15. Calories: Approximately 400
16. Protein: 5g
17. Fat: 15g
18. Carbohydrates: 65g
19. This is a rich dessert, so it's best enjoyed as an occasional treat.
20. Storage and Leftover Tips: Leftover chocolate cobbler can be stored, covered, in the refrigerator for up to 3 days. To reheat, you can warm it gently in the microwave or in a 300°F (150°C) oven until it's heated through. The sauce will thicken in the fridge, but it will become gooey again once it's warmed up.
21. More Recipes You Will Love: If you're a fan of rich, chocolatey desserts, you'll love some of my other recipes. For a classic that's always a hit, try my recipe for The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot. For another easy and nostalgic treat, you can't go wrong with my recipe for These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times. And for something a little different and fun, my This Unicorn Poke Cake Became My Favorite Party Trick is a showstopper!
22. Final Thoughts: This Chocolate Cobbler is a recipe that truly delivers on its promise of a warm, gooey, and deeply satisfying dessert. It's simple to make, but the results are so special. It's the perfect way to cap off a great meal or to simply treat yourself.
23. I hope you give this recipe a try and that it brings a little bit of magic to your kitchen. Let me know what you think in the comments below! And don't forget to follow me for more delicious recipes. Happy baking!

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

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