

Warm Banana Cobbler with Buttery Caramel Sauce

Bananas Foster Cobbler - Buttery, Caramelized, and Irresistibly Gooley



OVEN
350°F

TIME
2 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Banana Filling:

- 4 ripe bananas, sliced
- 1/2 cup unsalted butter
- 1 cup brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 2 tablespoons dark rum (optional)

For the Cobbler Topping:

- 1 cup all-purpose flour
- 3/4 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 1/2 cup melted butter

DIRECTIONS

1. Preheat : OvenPreheat your oven to 350°F (175°C).
2. Make the : Caramel SauceIn a saucepan over medium heat, melt butter. Stir in brown sugar and cinnamon until dissolved and bubbling.
3. Add : BananasGently stir sliced bananas into the sauce and cook for 1-2 minutes. Remove from heat and stir in vanilla and rum.
4. Prepare : Baking DishPour the banana mixture into a greased 9x9-inch baking dish.
5. Mix : Cobbler BatterIn a bowl, whisk together flour, sugar, baking powder, and salt. Stir in milk and melted butter until just combined.
6. Assemble: Spoon the cobbler batter evenly over the banana mixture. Do not stir.
7. Bake: Bake for 35-40 minutes until golden brown and bubbling around the edges.
8. Cool : SlightlyLet rest for 10-15 minutes before serving.

SWAPS & NOTES

- and turns it into a bubbling, scoopable, crowd-pleasing masterpiece.

And it tastes like something straight out of a Southern kitchen.

Whether you're hosting friends, feeding family, or simply craving comfort food, this cobbler is guaranteed to disappear fast.

Why I Love This Recipe There's something magical about the way the bananas melt into the rich caramel sauce while the cobbler topping bakes into a golden, slightly crisp crust.

TIPS FOR SUCCESS

Don't overcook the bananas on the stovetop - they finish cooking in the oven.

Let the cobbler rest before serving so the caramel thickens.

For a crispier topping, sprinkle a tablespoon of sugar over the batter before baking.

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

Original recipe: <https://chefmaniac.com/warm-banana-cobbler-with-buttery-caramel-sauce/>