

French Onion Beef Cornbread Cobbler

Ground beef and golden onions in thick gravy beneath a cheddar cornbread topping, with realistic onion-cooking time.



PREP

15 minutes

COOK

1 hour 10 minutes

TOTAL

1 hour 35 minutes

SERVES

6 servings

INGREDIENTS

- 1 pound ground beef
- 2 large onions, thinly sliced
- 2 cups reduced-sodium beef broth
- 2 tablespoons all-purpose flour
- 1 cup shredded cheddar cheese
- 1 package (8.5 ounces) corn muffin mix
- 1/3 cup milk, or amount on mix label
- 1 large egg, or amount on mix label
- 1 tablespoon olive oil
- Salt and pepper, to taste

DIRECTIONS

1. Heat oven to 400 degrees F; grease a 9-inch square or similar 2 1/2-quart dish. Brown beef to 160 degrees F; drain and set aside.
2. Cook onions in oil over medium-low heat 25 to 35 minutes until soft and golden brown, stirring. Add a splash of water if browned bits threaten to burn.
3. Return beef. Stir in flour 1 minute, then broth gradually. Simmer 5 to 10 minutes until gravy coats filling; season. Transfer hot filling to dish.
4. Mix cornbread batter with egg and milk as its package directs. Spoon over filling; scatter cheddar on top.
5. Bake 20 to 30 minutes until topping has no wet batter and center reaches 165 degrees F. Tent if cheese darkens early. Rest 10 minutes.

SWAPS & NOTES

Flour thickens broth so batter does not sink into soup. Milk and egg quantities follow the specific mix label; do not add duplicate liquid.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/french-onion-beef-cornbread-cobbler/>