

Easy Snickerdoodle Cobbler That Bakes Up Golden, Soft, and So Good with Ice Cream

How I Make Snickerdoodle Cobbler That's Goey, Cinnamon-Loaded, and Pure Comfort



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup granulated sugar
- 1/2 cup milk
- 1/2 teaspoon vanilla extract
- 1/4 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 1 teaspoon cinnamon
- 1 1/2 cups hot water

DIRECTIONS

1. Preheat the : OvenI preheat the oven to 350°F and lightly grease a 9x9-inch baking dish (or similar size).
2. Make the : BatterIn a medium bowl, I whisk together the flour, baking powder, salt, and sugar. Then I stir in the milk, vanilla, and melted butter until the mixture is smooth and well-combined. I pour the batter into the prepared baking dish and spread it evenly.
3. Add the : Cinnamon Sugar ToppingIn a small bowl, I mix the sugar and cinnamon together. I sprinkle the mixture evenly over the top of the batter. It might look like a lot, but trust me-it's what creates that goey cinnamon top and caramel-like bottom.
4. Pour on the : Hot Water (Yes, Really!)Here's the fun part: I carefully pour the hot water right over the top. I don't stir it in-it looks strange, but this is what makes that magic cobbler layer happen in the oven.
5. Bake : Until Golden and BubblyI bake the cobbler for 40-45 minutes, until the top is golden and set, and you can see the goey bottom layer bubbling around the edges. I let it cool for 5-10 minutes before serving so it thickens just slightly.

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