



Chocolate Cobbler

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This oldtime chocolate cobbler is rich and wonderful Its great for potlucks and gettogethers Its fast easy and always a hit Serve warm with ice cream on top

Ingredients

- - 6 tablespoons unsalted butter - 1 cup self-rising flour - 1 ¾ cups white sugar
- divided - 1 ½ tablespoons unsweetened cocoa powder - ½ cup milk - 1 teaspoon vanilla extract - ¼ cup unsweetened cocoa powder - 1 ½ cups boiling water

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Place butter into an 8-inch square baking dish and set in the oven to melt while it preheats. Sift flour
2. ¾ cup sugar
3. and 1 ½ tablespoons cocoa together into a medium bowl. Stir in milk and vanilla until smooth. Stir remaining 1 cup sugar and ¼ cup cocoa powder together in a small bowl. Remove the baking dish from the oven. Pour flour-sugar mixture over melted butter
4. then sprinkle sugar-cocoa mixture over top. Slowly pour boiling water over everything. Bake in the preheated oven until set
5. about 30 minutes. Recipe Tip If you double the ingredients
6. you can bake this in a 9x13-inch baking dish.