

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Dessert

Pumpkin Pecan Cobbler

Ingredients:

Cobbler:

1 cup + 3 tablespoons all purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup granulated sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1/2 cup pumpkin puree
1/4 cup milk
1/4 cup melted butter or vegetable oil
1 1/2 teaspoons vanilla

Topping:

1/2 cup granulated sugar
1/2 cup brown sugar
1/4 cup chopped pecans
1 1/2 cups very hot water

Directions:

Preheat oven to 350 degrees.

In a medium sized bowl, stir together flour, baking powder, salt, sugar and spices. Set aside.

In a smaller bowl, stir pumpkin, milk, melted butter and vanilla together to combine. Pour wet ingredients into dry ingredients and mix to create a thick batter. Pour into a small 8-inch casserole dish with high sides.

In a separate bowl, stir sugar, brown sugar and pecans together. Spread over the top of the batter evenly. Pour hot water over the entire thing {WITHOUT STIRRING A THING!} and bake for 40 minutes or once the middle is set. {Be sure to place on a baking sheet incase it bubbles over. Cool 5-10 minutes before serving. Serve with more pecans and vanilla ice cream.

Presented By:

