

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Dessert

### *Pumpkin Pecan Cobbler*

#### **Instructions:**

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.

