



## *Kitchen Cheat Sheet: Chocolate Cobbler*

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### *Tips and Extras*

- Use a 2 quart dish—this is important. Too small and you'll make a mess in the microwave. (Like I did in the video!) Too large and the cake batter will overcook.
- Please make sure your bowl and baking dish are microwave safe—and, use pot holders to handle them. They'll be super hot!
- There are quite a few types of cocoa powder out there, but this recipe needs dark cocoa powder—it's really the best!
- Simply pour the fudgy cocoa mix over top of the cake batter. No mixing! The cake will float to the top leaving a rich sauce underneath.
- Don't make coffee at home? No worries! Ask for a small black coffee on your morning drive-through run and store it in the fridge until later!
- The best way to serve hot chocolate cobbler (if you ask the kids) is with a scoop of ice cream on top. However, it's also good with just some whipped cream and an extra sprinkle of cinnamon.
- Let the hot chocolate cobbler set and cool for about five minutes. I know it's tempting to dig in when the whole house smells like brownie batter but trust me! Waiting creates the perfect end result.
- Dust the top with powdered sugar just before serving for a pretty presentation.

### *Variations*

- The coffee flavor isn't too strong, but if you're really not a fan (or don't have any) swap it with hot water.
- Milk chocolate chips add a nice, mellow flavor, but you can experiment with your favorite variety. Dark would be good, and so would white!
- For the hot fudge sauce, use white or brown sugar—whatever you have.
- If you don't like pecans, you can omit them, or swap them for something else, like peanuts, crushed candy, or shredded coconut.
- Feel free to amp up the heat by increasing the chile powder measurement. It tastes just like a Mexican hot chocolate cobbler twist!
- If you're out of vanilla, use a splash of bourbon or rum—yum.
- Like your cobbler cake extra creamy? Microwave it for a minute or two less than the instructions say to do so.

## *Storage*

Cover the baking dish with plastic wrap or spoon leftovers into an airtight container. Keep the chocolate cobbler in the refrigerator and it'll last for about three days.

Reheating this southern classic couldn't be easier. Simply pop your portion into the microwave for thirty seconds or so and enjoy. Don't forget a scoop of vanilla ice cream!

### **Freezer instructions**

Bless your heart for thinking Southern Chocolate Cobbler would ever last long enough to freeze. Technically, yes—you can freeze it, but the gooey, magical sauce might not be quite the same after thawing.

If you must, wrap it up tight and freeze for up to three months, then reheat gently in the oven or microwave. But honestly, just grab a spoon and handle it the right way—fresh and warm, like the chocolate gods intended.

## FAQs

### **Can I bake this easy chocolate cobbler recipe in the oven?**

Sure thing! Bake it in the oven at 350 degrees F for 35-40 minutes. Keep in mind, it'll set a bit more as it cools, and you do want it to remain fudgy.

### **How do I know when it's done cooking?**

The cake portion will be about 190F on an instant read thermometer and the sauce will be liquid and shiny. The center of the cake portion shouldn't look fully raw anymore. However, don't confuse the delicious fudge sauce with batter. Like a molten cake, you'll want to grab a spoon to enjoy chocolate cobbler! Follow the cooking instructions closely and you'll be good to go.

## *Nice to have...*

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Make sure you're using a big enough casserole dish! I love these - they have their own covers.