

Pumpkin Pecan Cobbler

RECIPE LIGHTLY ADAPTED FROM Lauren Brennan



Ingredients

For the cobbler:

1 c + 3 T all purpose flour
2 t baking powder
½ t salt
¾ c granulated sugar
1 t cinnamon
1 t pumpkin spice
½ c pumpkin puree
¼ c milk
¼ c melted butter
1 ½ t vanilla

For the topping:

½ c granulated sugar
½ c brown sugar
¼ c chopped SWP pecans
1 ½ c very hot water

Directions

1. Preheat oven to 350°F.
2. In a medium sized bowl, stir together flour, baking powder, salt, sugar, and spices. Set aside.
3. 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 (or 10 cup) souffle dish with high sides.
4. 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 – and bake for 40-50 minutes or once the middle is set. Cool 5-10 minutes before serving with vanilla ice cream and extra pecans.