

OLD FASHIONED CHOCOLATE COBBLER

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CHOCOLATE COBBLER RECIPE

Follow our easy, step-by-step, instructions to learn how to make this delicious Chocolate Cobbler cake recipe. Printable recipe included.



Love chocolate? Then, you're going to love this Old Fashioned Chocolate Cobbler recipe. Oooey-Goey on the inside with a chocolate brownie texture cake on the outside. Super quick and easy to make.



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Here's a quick and easy recipe that you can get the kids in the kitchen to help you with. First of all, it's CHOCOLATE. Secondly, it's also MAGICAL. And, did I mention it's CHOCOLATE?

While it's not technically a cobbler, you could add some fruit or berries if you'd like and make it a real cobbler. But, it's already got so much going for it, that it really doesn't need anything else. Wait, maybe a scoop or two of ice cream, but that's after the fact. Smile.

This is like those cobblers where you pour the batter in a dish, add the fruit, and the cobbler part rises up around the fruit as the cobbler bakes. It's also kind of like those Lava Cakes you've tried or read about.

You make a batter and place it in your baking dish. You make a dry filling and sprinkle that over the top. Then, you pour a full cup of cold water over the top of the entire thing and bake it. Magically, the most delicious cobbler appears just a few minutes later.

As an extra, it will fill your entire house with the aroma of CHOCOLATE while it's baking. Gotta love that.

The hard part is waiting about 15 minutes for it to cool before digging in. Don't say I didn't warn you. Smile.

This was a request from one of the subscribers to our Newsletter. Thank you Ronda for suggesting it. I do hope it's what you've been looking for. Even if it's not what you remember, its still really good and I hope you'll like it.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Old Fashioned Chocolate Cobbler Recipe – You'll need these ingredients.



First things first.

Preheat your oven to 375F degrees. Then, spray or butter the inside of your baking dish or pan. I'm using an 8 inch x 8 inch baking pan to make this. Use something similar, but not too big or your cobbler will be too thin.



Place 1 cup of All-Purpose Flour in a medium sized mixing bowl.



Add 3/4 cup of granulated white Sugar.



Add 2 Tablespoons of Cocoa Powder.



Add 2 teaspoons of BAKING POWDER. Please note, this is NOT baking soda. Smile.

Add 1/2 teaspoon of Salt.

Grab a whisk or fork and mix everything together until fully combined. Set aside for the moment.



Melt 2 Tablespoons of Butter in a small mixing bowl.



Add 1/2 cup of Milk.



Add 1 teaspoon of Vanilla Flavoring.



Mix all the wet ingredients together until fully combined.



Pour the wet ingredients into the dry ingredients.



Using a spatula, gently fold and mix the ingredients together. Mix just until all the dry flour mixture has been fully combined into the wet ingredients. Don't overwork the batter.



Pour the batter into your greased baking dish or pan. Jiggle it to spread it out evenly.

**For the Filling:**

You'll need 1/2 cup Granulated Sugar, and...

You'll need 1/2 cup Brown Sugar. Place both in a small mixing bowl.



Add 1/4 cup of Cocoa Powder.

Mix these dry ingredients together until fully combined. Break up any large lumps of sugar.



Spoon the dry filling mixture over the top of the batter in your baking dish.



Gently pour 1 cup of cold water over the top of the ingredients in the baking dish.

Spread it over the top gently. DO NOT STIR.



**BAKE AT 375°
35-40 MINUTES**

OR UNTIL CENTER OF COBBLER IS DRY TO THE TOUCH

Place the completed cobbler in an oven that has been pre-heated to 375F degrees.

Bake the cobbler for 35-40 minutes. It will be done when the outer edges are crispy brown and the center of the cake looks dry.

When it's done, remove the cobbler and place it on a wire rack or folded towel to cool.

Let cool for about 10-15 minutes before serving.



Enjoy!

You'll love this with a couple of scoops of Vanilla Ice Cream on top. Just saying. Smile.