

# PECAN COBBLER

## Ingredients

6 tablespoons unsalted butter  
1 & 1/2 cups self-rising flour  
1 & 1/2 cups white sugar  
2/3 cup whole milk - more if needed  
1 teaspoon pure vanilla extract  
1 & 1/2 cups packed light brown sugar  
1 tablespoon ground cinnamon  
1 cup pecan halves or pieces  
1 & 1/2 cup hot water

## Directions

Preheat oven to 350 degrees.

Cut butter into chunks and place at the bottom of a 9"x13" baking pan. Put in oven to melt the butter.

Combine the flour, white sugar, milk, and vanilla in a bowl. Stir to combine but without over-mixing. You must be able to pour the batter, so add more milk if it's too thick.

Mix the brown sugar and cinnamon together in a small bowl.

Remove the pan with the melted butter in it from the oven. Sprinkle pecans over the butter, then pour the batter over the pecans. Sprinkle the batter with the brown sugar mixture.

Carefully pour the hot water over the cobbler's top.

Bake until golden brown, around 30-35 minutes.

Serves 8-16