

Cleo Coyle's Chocolate Chip Cobbler

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With thanks to [Coffeehouse Mystery](#) reader Alicia Farage for the foodie inspiration! Alicia shared her recipe for chocolate cobbler on my Facebook page. I adapted it into this equally decadent (and easy) dessert cobbler, inspired by one of my all-time favorite cookies—chocolate chip. Eat with joy! ~ Cleo



Ingredients:

Chocolate topping

1/2 cup sugar
1/4 cup unsweetened cocoa

Cobbler batter

3/4 cup sugar
1 cup flour
1-1/4 teaspoons baking powder
1/4 teaspoon salt
1/2 cup semisweet chocolate chips (or block chocolate, chopped)
1 teaspoon vanilla
1/3 cup milk

Into 9-inch cake pan

4 Tablespoons butter (1/2 stick)

Final liquid layer

3/4 cup water
1/2 cup brewed coffee (drip pot leftovers are fine)



Directions

Step 1: Create Chocolate Topping — Mix sugar and cocoa in a small bowl and set aside.

Step 2: Create Cobbler Batter — Stir together sugar, flour, baking powder, salt, chocolate chips (or chopped chocolate), vanilla, and milk. Mix until all ingredients are well blended but do not over mix the batter or you'll develop the gluten in the flour and toughen the end product.

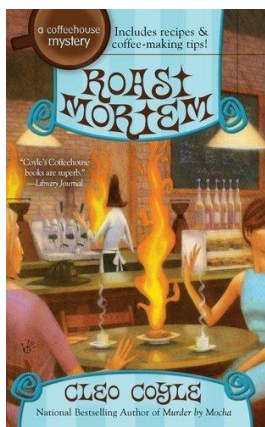
Step 3: Melt butter — Place the butter in 9-inch cake pan. Put into a preheated 350° F. oven. Once butter has melted, carefully remove the pan from the oven.

Step 4: Boil water — Place water and coffee in a saucepan and bring to a boil.

Step 5: Assemble layers — Into the pan with the melted butter pour the cobbler batter that you made in Step 2 (do not stir). Sprinkle the chocolate topping that you made in Step 1 (do not stir). Finally, pour the hot water and coffee mixture over all of it (yes, you guessed it, do not stir)!



Step 6: Bake and serve — Bake for 20 to 30 minutes in an oven pre-heated to 350° F. Do not over cook! Cobbler is done when the batter is baked and no longer doughy. Do not bake it so long that everything in the pan hardens. Liquefied chocolate should still be bubbling up through the baked cobbler pastry like a Willy Wonka primordial swamp. (Perfect!) While still warm and magnificently gooey, spoon into bowls and serve with ice cream or whipped cream.



*Eat with Joy! ~ Cleo Coyle,
author of the Coffeehouse Mysteries*

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