

# Cleo Coyle's Chocolate Chip Cobbler

*Photos copyright (c) 2010 by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini*

*With thanks to Alicia Farage for the recipe inspiration! Alicia commented on my Facebook page about another recipe. We exchanged messages and she sent me her recipe for chocolate cobbler. 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 don't overwork the batter or you'll create gluten and toughen the end product.

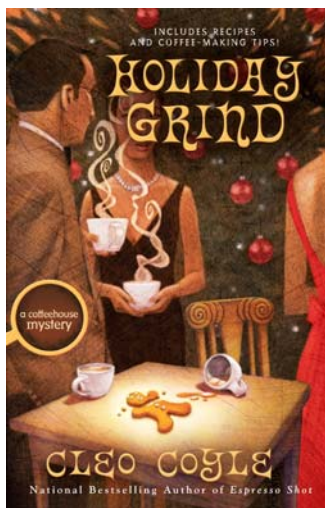
**Step 3: Melt butter** — Place butter in a 9-inch cake pan. Put into a preheated 350° F. oven. Once butter has melted, carefully remove the pan from the oven.

**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 you made in Step 2 (do not stir). Sprinkle the chocolate topping you made in Step 1 (do not stir). Finally, pour the hot water and coffee mixture over all of 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. (This is perfect!) While still warm and magnificently gooey, spoon into bowls and serve with ice cream or whipped cream.



*Eat with Joy!*  
~ Cleo Coyle

To win free coffee, get more of my recipes, or learn about the books in my nationally bestselling **Coffeehouse Mystery** series, visit my \*virtual\* coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)

