

Prep Time: 20 minutes | Cook Time: 45-50 minutes | Total Time: About 1 hour 10 minutes

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A Little Story First

Every Thanksgiving in my grandmother's house, there were two desserts that never failed to cause a quiet standoff at the end of the table: the pecan pie and the peach cobbler. One year, my aunt Dixie—tired of choosing sides—poured the pecan pie filling right over a buttery cobbler batter and baked the whole thing in a cast-iron skillet. What came out of the oven was nothing short of magical: a gooey, caramel-kissed pecan filling on top, a soft, buttery

cobbler layer beneath, and a crisp, sugary crust around the edges. This is that recipe, written down the way Dixie makes it—no fuss, no fancy equipment, just a skillet and a good vanilla ice cream scoop on standby.

Ingredients

For the Cobbler Batter

- ½ cup (1 stick / 113 g) unsalted butter
- 1 cup (125 g) all-purpose flour
- 1 cup (200 g) granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup (180 ml) whole milk
- 1 teaspoon vanilla extract

For the Pecan Pie Filling

- 1 cup (240 ml) light corn syrup
- $\frac{3}{4}$ cup (165 g) packed light brown sugar
- $\frac{1}{4}$ cup (60 ml) pure maple syrup (or dark corn syrup)
- 3 large eggs, room temperature
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick / 57 g) unsalted butter, melted
- $1\frac{1}{2}$ teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- 2 cups (200 g) pecan halves, roughly chopped
- $\frac{1}{2}$ cup (60 g) pecan pieces, for the top

For Serving (Optional but Encouraged)

- Vanilla bean ice cream or lightly sweetened whipped cream
 - A pinch of flaky sea salt
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Equipment

- 10-inch cast-iron skillet (or a 9×13-inch baking dish)
 - Whisk and rubber spatula
 - Medium and large mixing bowls
 - Measuring cups and spoons
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Instructions

Step 1: Preheat and Prep — *Time: 5 minutes | Intensity: Low*

Preheat your oven to 350°F (175°C). Place the ½ cup of butter in your 10-inch cast-iron skillet and pop it into the oven while it preheats, just until the butter is fully melted and slightly sizzling—about 5 minutes. Watch it carefully; you want melted, not browned. (If using a baking dish, melt the butter in the microwave and pour it in.)

Step 2: Make the Cobbler Batter — *Time: 5 minutes | Intensity: Low*

In a medium bowl, whisk together the flour, granulated sugar, baking powder, and salt. Add the milk and vanilla and stir until just combined—a loose, pourable batter. Do not overmix; a few small lumps are perfectly fine.

Step 3: Pour the Batter — *Time: 1 minute | Intensity: Low*

Carefully remove the hot skillet from the oven. Pour the batter evenly directly over the melted butter. Do not stir. This is the secret to that golden, buttery cobbler layer that rises up through the filling. Set aside.

Step 4: Whisk the Pecan Pie Filling — *Time: 5 minutes | Intensity: Low-Medium*

In a large bowl, whisk the corn syrup, brown sugar, and maple syrup until smooth. Add the eggs one at a time, whisking well after each. Whisk in the melted butter, vanilla, cinnamon, and salt until glossy and fully emulsified. Fold in the 2 cups of chopped pecans.

Step 5: Assemble — *Time: 3 minutes | Intensity: Low*

Slowly and gently pour the pecan filling over the batter in the skillet. Again, do not stir—the layers will sort themselves out in the oven. Scatter the ½ cup pecan pieces evenly across the top.

Step 6: Bake — *Time: 45-50 minutes | Intensity: Medium (hands-off)*

Bake on the center rack for 45-50 minutes, until the edges are deeply golden and puffed, the center is set but still slightly jiggly (like a pecan pie), and a knife inserted into the center comes out with no raw batter—just sticky filling. If the top browns too quickly after 35 minutes, tent loosely with foil.

Step 7: Cool and Serve — *Time: 30 minutes (resting)* | *Intensity: Low*

Let the cobbler rest for at least 30 minutes before serving. This is non-negotiable—it needs time to set so the layers hold. Scoop warm into bowls, top with vanilla ice cream, and finish with a whisper of flaky sea salt. The contrast of cold cream and warm caramel is the whole point.

Time & Intensity at a Glance

Stage		Time	Intensity
Preheat & melt butter		5 min	Low
Cobbler batter		5 min	Low
Assemble layers		4 min	Low
Pecan filling		5 min	Low-Medium
Bake		45-50 min	Medium (hands-off)
Rest		30 min	None
Total		~1 hr 10 min active + 30 min rest Easy-Moderate	

Recipe Notes

- No cast iron? A 9×13-inch glass or ceramic baking dish works beautifully. Reduce bake time by 5 minutes and check early.
- Make it ahead: Assemble up to 4 hours in advance, refrigerate, and add 10 minutes to the bake time.

- Bourbon twist: Swap 2 tablespoons of the maple syrup for good bourbon. Aunt Dixie approves.
 - Storage: Cover and refrigerate up to 4 days. Rewarm individual portions in the microwave for 30–45 seconds.
 - Nut-free option: This recipe relies on pecans for its identity, but toasted walnuts make a fine understudy.
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Nutrition Information (Per Serving)

Based on 10 servings, without ice cream. Values are estimates and will vary by exact brands and portion size.

- Calories: ~510 kcal
- Total Fat: 26 g
- Saturated Fat: 9 g
- Trans Fat: 0 g
- Cholesterol: 85 mg

- Sodium: 260 mg
- Total Carbohydrates: 68 g
- Dietary Fiber: 2 g
- Total Sugars: 52 g
- Protein: 5 g
- Vitamin D: 0.6 mcg
- Calcium: 80 mg
- Iron: 1.4 mg
- Potassium: 150 mg