- Prep Time: 15 Minutes
- Cook Time: 40–45 Minutes
- Rest Time: 20 Minutes
- Total Time: 1 Hour 20 Minutes
- Yield: 9–12 Servings (9×13 inch pan)

Table of Contents

- Ingredients
- Equipment
- Instructions

- Part 2: Time & Intensity Variations
  - Level 1: The “Deep South” (High Intensity)
  - Level 2: The “Lighter Weeknight” (Low Intensity)
  - Level 3: The “Skillet” (High Heat Intensity)
- Part 3: The “Last of the Recipe” (Storage & Shelf Life)
  - Storage Instructions
  - Reheating
  - Using Leftovers
- Part 4: Nutrition & Health Notes
  - Nutritional Profile (Per Serving, 1/12 of recipe)

Ingredients

For the Filling:

- Unsalted Butter: ½ cup (113g), melted.
- Light Corn Syrup: 1 cup (240ml). *Dark corn syrup can be used for a deeper, more intense molasses flavor.*
- Granulated Sugar: 1 cup (200g).
- Brown Sugar: ½ cup (100g), packed.
- Eggs: 3 large, lightly beaten.
- Vanilla Extract: 2 teaspoons.
- Salt: ½ teaspoon.
- Pecan Halves: 2 cups (about 200g). *Toast them first for maximum flavor intensity.*

For the Cobbler Topping:

- All-Purpose Flour: 1 cup (125g).

- Granulated Sugar: ⅓ cup (67g).
- Baking Powder: 1½ teaspoons.
- Salt: ¼ teaspoon.
- Whole Milk: ½ cup (120ml).
- Unsalted Butter: ¼ cup (57g), melted.
- Vanilla Extract: 1 teaspoon.

Optional Finish:

- Coarse Sugar: 1 tablespoon (for sprinkling).
- Vanilla Ice Cream: For serving.

Equipment

- 9×13 inch baking dish.
- Whisk and mixing bowls.

- Rubber spatula.

- Wire cooling rack.

Instructions

1. Preparation (Intensity: Low)
Preheat your oven to 350°F (175°C). Grease a 9×13 inch baking dish generously with butter or non-stick spray. If desired, toast the pecan halves on a dry baking sheet for 5–7 minutes until fragrant—this step dramatically increases the aromatic intensity of the final dessert.

2. The Caramel Base (Intensity: High)
In a medium bowl, whisk together the melted butter, light corn syrup, granulated sugar, brown sugar, eggs, vanilla, and salt until completely smooth. Pour this mixture directly into the prepared baking dish. Scatter the pecan halves evenly across the surface. *The pecans will float to the top during baking, creating a beautiful top layer.*

3. The Cobbler Batter (Intensity: Medium)
In a separate bowl, whisk together the flour, sugar, baking powder, and salt. Add the milk, melted butter, and vanilla, stirring just until combined. The batter should be thick but pourable—similar to pancake batter. Do not overmix, or the topping will become dense.

4. The Layering (Intensity: Medium)
Carefully spoon the cobbler batter over the pecan filling. Do not stir. The batter will partially sink and create distinct pockets of cobbler topping as it bakes. This layering is what gives the dessert its signature texture—crisp edges, tender center, and gooey bottom.

5. The Bake (Time: 40–45 Minutes | Intensity: High)
Bake on the center rack for 40–45 minutes. The cobbler is done when the topping is golden brown and a toothpick inserted into the topping (not the filling) comes out clean. The filling should still jiggle slightly—it will set as it cools.

6. The Rest (Time: 20 Minutes | Intensity: Resting)
This step is non-negotiable. Remove the cobbler from the oven and let it rest on a wire rack for at least 20 minutes. The filling needs time to set; cutting too early will result in a runny, unstructured dessert.

7. Serving
Scoop warm portions into bowls and top with a generous scoop of vanilla ice cream. The contrast between the cold ice cream and the warm, gooey cobbler is the ultimate finish.

Part 2: Time & Intensity Variations

Level 1: The “Deep South” (High Intensity)

- Goal: Maximum caramel depth and richness.
- Method: Substitute dark corn syrup for light and add 1 tablespoon of molasses.
- Time: Bake for 45–50 minutes.
- Result: A darker, more robust flavor with notes of toffee and burnt sugar. Best served with black coffee.

Level 2: The “Lighter Weeknight” (Low Intensity)

- Goal: A less sweet, more approachable version.

- Method: Reduce granulated sugar to ½ cup and use only ½ cup corn syrup; increase pecans to 2½ cups for more nuttiness.
- Time: Bake for 35–40 minutes.
- Result: A nut-forward cobbler with a gentler sweetness—perfect for those who find traditional pecan pie cloying.

Level 3: The “Skillet” (High Heat Intensity)

- Goal: A rustic, caramelized crust.
- Method: Use a 10-inch cast iron skillet instead of a baking dish. Preheat the skillet in the oven before adding the filling.
- Time: Bake for 35–40 minutes.
- Result: Crispy, caramelized edges and a dramatic tableside presentation.

Part 3: The “Last of the Recipe” (Storage & Shelf Life)

Storage Instructions

- Room Temperature: Cover tightly and store for up to 1 day. Beyond that, refrigerate.
- Refrigerator: Store in an airtight container for up to 4 days. The topping will soften over time.
- Freezer: Wrap individual portions tightly in plastic wrap and foil. Freeze for up to 2 months. Thaw overnight in the fridge.

Reheating

- Oven: Reheat at 300°F (150°C) for 10–15 minutes to restore the crisp topping.
- Microwave: Heat individual portions for 30–45 seconds. The topping will be soft, but the filling will be gooey.

Using Leftovers

Crumble leftover cobbler over vanilla ice cream for a “pecan pie sundae,” or fold it into a bowl of oatmeal for a decadent breakfast.

Part 4: Nutrition & Health Notes

Nutritional Profile (Per Serving, 1/12 of recipe)

Note: Values are approximate and vary based on portion size and optional ingredients.

- Calories: 420 kcal
- Protein: 4g
- Carbohydrates: 52g
- Sugars: 40g
- Fat: 22g
- Saturated Fat: 9g
- Cholesterol: 75mg
- Sodium: 180mg
- Fiber: 1g