

Cheryl's Chocolate Cobbler

Phyllis Speer

1 stick butter
1 cup flour
1 ½ tsp. baking powder
½ tsp. salt
1 ½ Tbsp. unsweetened cocoa powder
½ cup milk
1 tsp. vanilla extract
1 cup sugar
¼ cup unsweetened cocoa powder
1 ½ cups boiling water

Melt butter in 8" x 10" baking dish. (Can use an 8" x8" dish). Mix flour, baking powder, salt and 1 ½ tablespoons cocoa powder in bowl. Add milk and vanilla and mix well. Pour mixture over butter.

Stir together 1 cup sugar and ¼ cup cocoa powder. Sprinkle over top of mixture in baking pan. DO NOT STIR. Slowly pour boiling water on top of mixture. Place on trivet in Dutch oven. Bake at 350-degrees about 30 to 45 minutes, until set. In home oven, bake in pre-heated 350-degree oven for 30 minutes.