

Pecan Pie Cobbler

Yield: 12 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-pecan-pie-cobbler-recipe>

Ingredients:

- 8 large eggs
- 2 cups dark brown sugar Firmly Packed
- 1 1/2 cups dark corn syrup
- 1 teaspoon salt
- 1/2 cup unsalted butter Melted and Cooled Slightly
- 2 teaspoons vanilla
- 3 cups pecans Chopped
- 2 cups all purpose flour
- 1/2 cup granulated sugar
- 1/2 cup dark brown sugar Firmly Packed
- 2 teaspoons baking powder
- 1 teaspoon salt
- 12 tablespoons unsalted butter Cold, Cut Into Small Pieces
- 1/2 cup boiling water
- 1 1/2 cups pecans Chopped

Nutrition:

1. Calories: 1000 calories
2. Carbohydrate: 109 grams
3. Cholesterol: 190 milligrams
4. Fat: 62 grams
5. Fiber: 6 grams
6. Protein: 12 grams
7. SaturatedFat: 16 grams
8. Sodium: 610 milligrams
9. Sugar: 67 grams

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