

# Bakers Banquet



## Pecan (Pie) Cobbler

### Ingredients

#### **For the Pecan Mixture**

- 1 cup golden syrup (or light corn syrup) \* see introduction for golden syrup explanation
- 1 cup light brown sugar, packed
- 1/4 cup of unsalted butter, melted
- 2 teaspoons vanilla extract
- 3 large eggs, lightly beaten
- 1/2 teaspoon cinnamon
- 2 cups pecans, toasted (please toast your pecans - it will make them more flavorful)

#### **For the Topping**

- 1 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- 1/4 teaspoon kosher salt
- 3 tablespoons cold butter, cut into small pieces
- 7 tablespoons whole milk, divided (I used whole milk, but you can use another type if it's what you have)
- 1 tablespoon turbinado sugar (optional)

#### **Directions**

Preheat oven to 350° F. Prepare an 8 or 9 inch square baking pan (I used an oven to table pan) with baking spray.

#### **To Make the Pecan Mixture**

In a large bowl stir together the golden syrup (corn syrup), brown sugar, melted butter, vanilla, eggs and cinnamon. Add the toasted pecans and stir to coat them. Pour mixture into the baking dish.

#### **To Make the Cobbler Topping**

In a medium-sized bowl mix together the flour, sugar, baking powder and salt. Add the small pieces of cold butter to the flour mixture, incorporating them by using your hands. Roll the butter between your fingers, working it into the flour mixture. Next

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add 6 tablespoons of milk, mixing it into the flour/butter mixture until incorporated. Finally, pick up a handful of the dough and flatten like a pancake between your palms. Place on top of the pecan mixture. Continue to do this until all the dough has been placed on top of the pecans. There will be gaps. It should look like dough islands floating in a pecan sea.

Using a pastry brush (or your fingers if you don't have one), brush the dough topping with the remaining 1 tablespoon of milk.

Bake for 35-40 minutes, until the top is lightly golden brown and the cobbler is bubbling. Let it cool for at least 15 minutes before serving.

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