



Pecan Cobbler

- ½ Cup melted butter
- 3 Cups pecans, coarsely chopped
- 1 ½ teaspoons cinnamon, split
- 2 Cups self-rising flour
- 2 Cups sugar
- 1 Cup whole milk
- 1 ½ teaspoons vanilla extract
- 2 Cups packed light brown sugar
- 2 Cups hot water

Add melted butter to a 10 X 13 ½ Big Green Egg drip pan.

Sprinkle pecans over melted butter. In a bowl, mix flour, granulated sugar, ¾ teaspoon cinnamon, milk and vanilla. Stir to combine but do not overmix. Pour batter over pecans, do not mix. Combine brown sugar with ¾ teaspoon cinnamon. Sprinkle brown sugar evenly over batter, do not stir. Carefully pour hot water over mixture. Do not stir.

Bake 30-35 minutes on place setter or until golden brown. Cobbler will not be completely firm in center. Serves 12.