

PECAN PIE COBBLER

INGREDIENTS

- 1/2 cup butter, cubed
- 1 cup plus 2 tablespoons all-purpose flour
- 3/4 cup sugar
- 3 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup 2% milk
- 1 teaspoon vanilla extract
- 1-1/2 cups coarsely chopped pecans
- 1 cup packed brown sugar
- 3/4 cup brickle toffee bits
- 1-1/2 cups boiling water
- Vanilla ice cream, optional

DIRECTIONS

1. Preheat oven to 350°. Place butter in a 13x9-in. baking pan; heat pan in oven 3-5 minutes or until butter is melted. Meanwhile, combine the flour, sugar, baking powder and salt. Stir in milk and vanilla until combined.
2. Remove baking pan from oven; add batter. Sprinkle with pecans, brown sugar and toffee bits. Slowly pour boiling water over top (do not stir). Bake, uncovered, until golden brown, 30-35 minutes. Cool on wire rack for 30 minutes (cobbler will thicken upon cooling). Serve warm and if desired, with ice cream.