

Cleo Coyle's Chocolate Chip Cobbler

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Liquefied chocolate bubbles up through this baked cobbler like a Willy Wonka primordial swamp. While still warm and magnificently gooey, spoon it into bowls and serve it with ice cream or whipped cream. May it bring you comfort and joy. ~ [Cleo](#)



Chocolate topping

1/2 cup sugar

1/4 cup unsweetened cocoa

Cobbler batter

3/4 cup sugar

1 cup flour

1-1/4 teaspoons baking powder

1/4 teaspoon salt

1/2 cup semisweet chocolate chips (or block chocolate, chopped)

1 teaspoon vanilla

1/3 cup milk

Into 9-inch cake pan

4 Tablespoons butter (1/2 stick)

Final liquid layer

3/4 cup water

1/2 cup fresh brewed coffee

Step 1: Create Chocolate Topping — Mix sugar and cocoa in a small bowl and set aside.

Step 2: Create Cobbler Batter — Stir together sugar, flour, baking powder, salt, chocolate chips (or chopped chocolate), vanilla, and milk. Mix until all ingredients are well blended but do not over mix the batter or you'll develop the gluten in the flour and toughen the end product. (Set this batter aside).

RECIPE GUIDE
Bulletproof
Barista

CLICK FOR
FREE RECIPE
GUIDE

Cleo Coyle
Bulletproof
Barista

Free Recipe Guide to
Cleo's new culinary mystery
Bulletproof Barista:
[click here.](#)



Step 3: Melt butter — Place the butter in 9-inch cake pan. Put into a preheated 350° F. oven. Once butter has melted, carefully remove the pan from the oven.

Step 4: Simmer water and coffee — Place water and coffee in a saucepan and bring to a simmer.

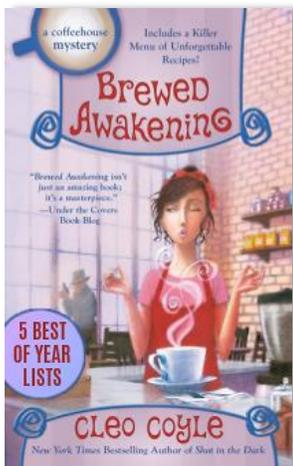
Step 5: Assemble layers — Into the pan with the melted butter pour the cobbler batter that you made in Step 2. Do not stir. Sprinkle the chocolate topping that you made in Step 1 (do not stir). Finally, pour the hot water and coffee mixture over all of it (yes, you guessed it, do not stir)!



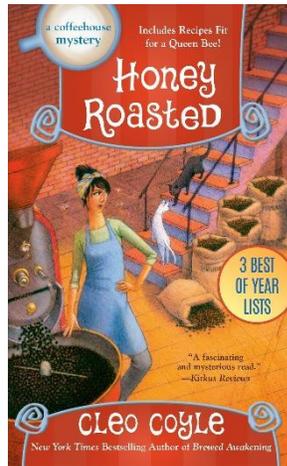
Step 6: Bake and serve — Bake for 20 to 30 minutes in an oven pre-heated to 350° F. Do not over cook! Cobbler is done when the batter is baked and no longer doughy. Do not bake it so long that everything in the pan hardens. Liquefied chocolate should still be bubbling up through the baked cobbler pastry like a Willy Wonka primordial swamp. (Perfect!) While still warm and magnificently gooey, spoon into bowls and serve with ice cream or whipped cream.



Eat with joy! ~ Cleo

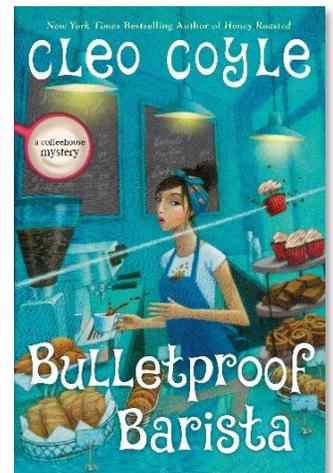


Brewed Awakening
5 Best of Year Lists!
Free Recipe Guide [here](#).



Honey Roasted < **New edition!**
“A honey of a tale” ~ Kirkus
Free Recipe Guide [here](#).

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle’s online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



NEW! > ***Bulletproof Barista***
“Wildly entertaining” ~ Criminal Element
Free Recipe Guide [here](#).