



Chocolate Cobbler

Chocolate lovers will thank you for making this treat with staples from your farm pantry.

Photo by Stephanie Staton

Easily and quickly made from everyday pantry staples, this warm, comfort-food dessert gives the gourmet impression that you spent all day preparing it.

Ingredients 1 cup self-rising flour * 1/2 cup sugar 2 T. plus 1/4 cup cocoa powder, divided 1/2 cup milk 3 T. vegetable oil 1 cup brown sugar, firmly packed 1 3/4 cups hot water

*As a substitute for self-rising flour, place 1/2 tsp. baking powder and 1/2 tsp. salt in a measuring cup. Add all-purpose flour to measure 1 cup.

Preparation

In a bowl, combine the flour, sugar and 2 T. cocoa. Stir in milk and oil until smooth. Pour into a greased, 8-inch square baking pan.

Combine the brown sugar and remaining cocoa; sprinkle over batter. Pour hot water over top (do not stir).

Bake at 350 degrees F for 40 to 45 minutes or until top of cake springs back when lightly touched. Serve warm.

Serves 4.

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