

Chocolate Cobbler

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

Servings: 12

Ingredients	Quantity	Measure
Sugar (divided)	2 ½	cups
All-Purpose Flour	2	cups
Hershey's Cocoa Powder, divided (not the dark one)	1	cup
Baking Powder	4	tsp.
Salt	½	tsp.
Almond Milk	1	cup
Earth Balance, Non-Dairy Margarine, melted	2/3	cup
Vanilla	1	tbsp.
Light brown sugar, packed	1	cup
Water, hot	2 ½	cups

Preparation

1. Heat oven 325 degrees.
2. Stir together 1 ½ cups of sugar, flour, 8 Tbsp. cocoa powder, baking powder, and salt.
3. Blend in milk, earth balance and vanilla. Beat until smooth.
4. Pour batter in ½ hotel pan.
5. In a separate bowl stir together 1 cup of sugar, brown sugar and remaining 8 tbsp. of cocoa powder.
6. Spread evenly over batter.
7. Pour hot water over top; DO NOT STIR.
8. Bake 30-40 minutes, or until center is almost set, let stand for a few minutes.
9. This is a pudding cake; the cake will rise to top and sauce will settle on the bottom.

Serving Suggestion

2 oz. of chocolate cobbler. Serve with 2 oz. of vegan ice cream.

Nutrition Information

*From USDA Nutrient Database

Calories: 390 Total Fat: 10 g Saturated Fat: 4 g Carbohydrate: 74 g Protein: 3 g Sodium: 370 mg

Vitamin A: 0% Vitamin C: 0% Calcium: 15% Iron: 11%



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