

Chocolate Cobbler

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: 12

Ingredients	Quantity	Measure
Sugar, granulated, divided	2 ½	cups
All-purpose flour	2	cups
Hershey's cocoa powder, divided (not the dark one)	1	cup
Baking powder	4	teaspoons
Salt	½	teaspoon
Non-dairy milk	1	cup
Non-dairy margarine, melted	2/3	cup
Vanilla extract	1	tablespoon
Light brown sugar, packed	1	cup
Water, hot	2 ½	cups

Preparation

1. Heat oven to 325 degrees Fahrenheit.
2. Stir together 1 ½ cups of sugar, flour, ½ cup cocoa powder, baking powder, and salt.
3. Blend in non-dairy milk, margarine and vanilla extract. 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 ½ cup 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.

Nutrition Information per serving *From USDA Nutrient Database

Calories: 412 Total Fat: 11g Saturated Fat: 3g Trans Fat: 0g Monounsaturated Fat: 6g Polyunsaturated Fat: 1.4g Carbohydrate: 80g Fiber: 3g Total Sugars: 59g Protein: 4.4g Sodium: 214mg Vitamin A: 120mg Vitamin C: 0mg Calcium: 98mg Iron: 1.5mg Folate: 12mcg

