

PECAN PIE COBBLER submitted by Yvette Menard

Pecan Mix:

5 large eggs
2 cups Karo syrup
2 tbsp flour
2 cups chopped pecans
3/4 cup sugar
2 tbsp. melted Butter
1/8 tsp Salt

Mix above ingredients together and set aside.

Cobbler mix:

1 1/2 cup self-rising flour
1 1/2 cup evaporated milk
1 c sugar
1 stick of butter

Mix flour, milk and sugar together and set aside. Melt butter and pour into 12 in Dutch Oven (9x13 pan). Pour pecan mix evenly over melted butter. **DO NOT STIR!** Pour cobbler mix evenly over pecan mix. **DO NOT STIR!** Bake at 375° for about 35-45 min until top is golden brown. Cool for 1 hour or completely before serving.



Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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