

Betty's Chocolate Cobbler with Caramel and Macadamia Nut Topping Recipe



Uploaded on 16 Feb 2010

In this video, Betty demonstrates her version of Chocolate Cobbler with Caramel Sauce and Macadamia Nuts. This is an imitation of the dessert Rick and I had at our Valentine's dinner at Murray's Restaurant in Lexington, Kentucky on February 14. It is a moist, dark brownie, baked in the oven, and served warm with caramel sauce and slightly chopped macadamia nuts. Yum!

Ingredients:

3 eggs, well-beaten

1 1/2 cups sugar

1/3 cup flour (this may be all-purpose or self-rising.)

1/3 cup cocoa

3/4 cup butter, melted

1/2 teaspoon vanilla extract

cooking oil spray

jar of caramel sauce

macadamia nuts, slightly chopped

In a large bowl, combine 3 well-beaten eggs, 1 1/2 cups sugar, 1/3 cup flour, 1/3 cup cocoa, 3/4 cup melted butter, and 1/2 teaspoon vanilla. Stir well, until completely blended. Pour into a deep dish pie plate that has been sprayed with cooking oil spray. Bake for about 25 minutes, until set. You can check for doneness by inserting a clean toothpick in the center, and it will come out clean when the chocolate cobbler is done. Remove cobbler from oven, and let it cool a bit before serving. Meanwhile, heat caramel sauce in a small saucepan until very warm. Chop macadamia nuts slightly. (I used an electric kitchen chopper for this.) Serve the chocolate cobbler while warm. Spoon out a generous amount of chocolate cobbler in a nice serving bowl or plate. Drizzle caramel sauce over the top. Sprinkle with slightly chopped macadamia nuts. Serve immediately. This is a decadent, "to-die-for" dessert! I hope you enjoy it! --Betty