



Sweet Potato Cobbler Bars

by **Carla Hall**



Smooth, cinnamon-spiced sweet potato filling baked between a vanilla almond shortbread base and a tender cobbler topping. Each bite is rich, nostalgic, and perfectly portioned for sharing – or not.

Prep Time:
40 Minutes

Cook Time
75 Minutes

Serves:
12–15 bars

Level:
Intermediate

Ingredients

Sweet Potato Filling

- 2 lbs sweet potatoes
- 4 eggs
- ½ cup sugar
- ½ cup light brown sugar
- 2 tsp cinnamon
- ¾ tsp salt
- ½ tsp nutmeg
- 1 tbsp vanilla extract
- ¼ tsp almond extract
- 4 tbsp (2 oz) butter, melted
- ½ cup milk
- ½ tsp orange zest (optional)

Cobbler Crust

- 1¼ cups all-purpose flour
- 1¼ tsp baking powder
- ½ tsp salt
- ¾ cup sugar
- 6 tbsp (3 oz) unsalted butter, melted
- ½ cup milk

Vanilla Almond Shortbread Crust

- 12 oz (3 sticks) unsalted butter, room temp
- 1 cup granulated sugar
- 1 tsp vanilla extract
- ½ tsp almond extract
- 3½ cups all-purpose flour
- ¾ tsp salt

Instructions

Step 1

Make the Shortbread Crust:

- In a medium bowl, whisk together flour and salt.
- In a stand mixer, cream butter and sugar until just combined.
- Add vanilla and almond extracts; mix until incorporated.
- Gradually mix in dry ingredients until a dough forms.
- Shape into a ½-inch-thick rectangle, wrap in plastic, and chill for at least 30 minutes (up to 2 days).

Step 2

Prepare the Sweet Potato Filling:

- Preheat oven to 425°F.
- Prick sweet potatoes and roast on a parchment-lined sheet pan for 40–50 minutes, until tender.
- Cool, peel, and mash until smooth.
- In a bowl, whisk together mashed sweet potatoes, eggs, sugars, salt, cinnamon, nutmeg, vanilla, almond extract, melted butter, milk, and optional orange zest.

Step 3

Make the Cobbler Crust:

- In a small bowl, whisk flour, sugar, baking powder, and salt.
- Add melted butter and milk; whisk until smooth.
- Transfer to a piping bag and refrigerate until ready to use.

Step 4

Assemble & Bake:

- Preheat oven to 350°F.
- Roll out chilled shortbread dough to ⅓-inch thickness and press evenly into a 9x13-inch pan.
- Parbake for 12–15 minutes until lightly golden. Cool slightly.
- Spread sweet potato filling evenly over crust (about ½-inch thick).
- Pipe cobbler batter in a lattice pattern over the top.
- Bake 35–40 minutes, until golden brown and bubbly at the edges.
- Cool completely before slicing into 1½" x 3" bars.

Serving & Finishing

- Serve at room temperature or chilled with a dollop of whipped cream. These bars store beautifully – 1 day at room temp, up to 5 days refrigerated, or freeze for up to 1 month.