

GN - Grain Free Peach Cobbler



Ingredients:

For the peach layer:

- 4-5 ripe peaches (*peeled, pitted, sliced*)
- 1/2 tsp cinnamon
- 2-3 droppers liquid stevia
- 1 T unsweetened coconut flakes
- 1/2 tsp arrowroot powder
or tapioca starch

For the cobbler layer:

- 1/2 cup almond flour
- 1/4 cup coconut flour
- 1/4 cup arrowroot powder or tapioca starch
- 1 tsp baking powder
- 1 tsp cinnamon
- pinch of salt
- 1/2 cup unsweetened coconut or almond milk
- 1/4 cup melted coconut oil
- 1/2 tsp vanilla extract
- 1/3 cup chopped walnuts, reserve a few for topping

Preparation:

1. Preheat oven to 375°
2. Grease a 9 inch skillet or pie pan with coconut oil
3. Combine all peach layer ingredients in a bowl and pour into baking dish
4. In another bowl combine all cobbler layer ingredients
5. Scoop large spoonfuls over the peach mixture; top with a few more chopped walnuts
6. Bake for 25 minutes or until bubbly
7. Serve warm with coconut milk ice cream or homemade coconut whipped cream