

Blueberry Cobbler

Prep time:

15 minutes

Cooking time:

25-35 minutes

Yields:

6 people

Ingredients:

- 6 cups fresh or frozen (thawed) blueberries
- 3 oz. maple syrup
- 2 teaspoon gluten free flour
- 1 teaspoon cinnamon

For the cobbler topping

- $\frac{2}{3}$ cup almond flour
- $\frac{2}{3}$ cup tapioca flour
- 1 tablespoon baking powder
- 3 oz. unsweetened almond milk
- 3 oz. coconut oil, melted
- 2 teaspoon vanilla extract
- 2 tablespoon coconut sugar
- 2 tablespoon coconut sugar + $\frac{1}{2}$ tablespoon cinnamon, to sprinkle on top

Directions:

- Preheat the oven to 350°F. Prepare a small baking dish or six small ramekins by greasing with a bit of coconut oil and setting on a baking sheet.
- In a bowl, combine the blueberries, maple syrup, gf flour, and cinnamon. Stir to combine. Pour the fruit into the prepared pans, dividing evenly if using more than one ramekin.
- In a different bowl, combine the almond flour, gf flour, baking powder, coconut oil, non-dairy milk, vanilla, and 1 tablespoon coconut sugar. Mix until smooth and then dollop over the berry mixture.
- Combine the remaining tablespoon coconut sugar with the cinnamon and sprinkle over the batter.

- Bake for 25 - 35 minutes until a toothpick inserted into the pastry comes out clean.
Serve with dairy-free ice cream!

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