



PEACH COBBLER



SERVES:

3-4

PREP TIME:

20M

COOK TIME:

40M

GLUTEN FREE

INGREDIENTS:

Filling:

½ Cup Crofter's Organic Premium Peach Fruit Spread

2 Tbsp Coconut Oil

4 Peaches (Sliced)

1/3 Cup Coconut Sugar

1 ½ Tbsp Corn Starch

1 Tsp Cinnamon

½ Tsp Kosher Salt

Topping:

2 Cups Gluten-Free Flour

1 Cup Gluten-Free Rolled Oats

½ Cup Coconut Sugar

1 ½ Tsp Baking Powder

¼ Tsp Baking Soda

¼ Tsp Kosher Salt

½ Cup Coconut Oil

½ Cup Milk

1 Large Egg

DIRECTIONS:

1. Preheat oven to 350°F. In an 8" skillet, start preparing the filling by melting the 2 Tbsp coconut oil and Crofter's Organic Premium Peach Fruit Spread over low heat. Gently mix until combined. Remove skillet from heat.
2. Add the sliced peaches into the skillet, stir to coat. In a small bowl, combine the coconut sugar, corn starch, cinnamon, and salt. Mix well. Add in with the peaches, toss to coat.
3. For the topping get a medium sized bowl combine the flour, rolled oats, coconut sugar, baking powder, baking soda and salt. Mix well. Next, add in the coconut oil. Mix with your hands until small chunks start to form. Make a small well in the center of the bowl, add in the milk and egg. Continue to mix with a wooden spoon until the mixture resembles a crumble.
4. Evenly spread the crumble topping over the peach filling in the skillet. Place the skillet in the prepared oven. Bake for 30-40 minutes (until the crumble topping turns golden brown).
5. Remove from the oven and allow to cool for 15 minutes before serving. Pair with a tall glass of milk or a scoop of ice cream. Enjoy!