



# Peach Cobbler

(Paleo, Dairy Free, Gluten Free, Soy Free)

2 cups fresh peaches, peeled,  
pitted, and cut 1-inch slices

¼ cup filtered water

4 tablespoons coconut oil

¾ cup organic almond flour

¾ cup full-fat organic coconut milk

1 egg

¼ cup plus 2 tablespoons organic  
raw honey

1 teaspoon vanilla extract

1-2 teaspoons ground allspice

Preheat oven to 350°F/180°C. In a saucepan, add peaches and water. Bring to a boil, reduce heat and simmer for about 10 minutes.

Put dabs of coconut oil evenly on the bottom of an 8 x 8-inch baking pan. Place the baking pan in the oven and let the butter melt.

While the butter is melting and peaches simmering, mix the almond flour, coconut milk, egg, honey and vanilla extract until well-combined.

Remove the baking dish from the oven and pour the batter on top of the butter. Do not mix. Drain the peaches and spoon them evenly over the mixture. Sprinkle allspice evenly over the top.

Bake the peach cobbler for 25-30 minutes or until it looks brown and bubbly. **Serves: 4-6.**