

RECIPE

Strawberry Cobbler

(Gluten-free, dairy-free)



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Grace Functional Nutrition

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Filling Ingredients

- 4 cups strawberries (32 oz), chopped
- 2 Tbs arrowroot starch (or cornstarch)
- 3 Tbs maple syrup
- Lemon zest from one lemon
- 1 Tbs lemon juice
- 2 tsp vanilla extract

Topping Ingredients

- ½ cup almond flour
- 1.5 cups gluten-free rolled oats
- ¼ cup coconut sugar
- ¼ cup chopped raw unsalted nuts (almonds, walnuts, pecans)
- ¼ tsp cinnamon
- ⅓ cup coconut oil, melted
- 2 Tbs avocado oil
- ¼ tsp salt

Preparation

1. Preheat oven to 350° F.
2. Combine filling ingredients in a large bowl until all strawberries are evenly coated. Mash down some of the strawberries, but leave the majority of them intact.
3. In a separate bowl combine topping ingredients together and stir thoroughly.
4. Place filling ingredients in a deep-dish cast iron pan or baking dish, and spread out evenly.
5. Cover strawberry filling with the topping mixture, and spread out evenly so it covers the strawberry mixture.
6. Bake for 25-30 minutes, or until top is golden brown. Remove from the oven, and let it cool completely to allow it to settle before serving.