



EASY SUMMER FRUIT AND BERRY *cobbler*

INGREDIENTS

6 large or 7 medium	Peaches or nectarines, thinly sliced
200 g	Mixed fresh berries
1½ tsp	Fresh lemon juice
½ cup	Almond flour
½ cup	Wholewheat flour
2 tbsp (30ml)	Brown sugar
¼ tsp	Cinnamon
¼ tsp	Baking soda
¼ tsp	Salt
¼ cup	Melted coconut oil or canola oil
1 tsp	Vanilla extract
	Vegan vanilla ice cream, for serving

METHOD

- 01** | Preheat the oven to 200 °C and grease a 9x13 inch baking dish with cooking spray.
- 02** | Layer the peaches or nectarines and berries into the bottom of the baking dish and drizzle the lemon juice over the peaches.
- 03** | In a medium bowl, mix the flours, sugar, cinnamon, baking soda and salt.
- 04** | Add the coconut oil and vanilla and combine until the mixture forms a crumbly dough.
- 05** | Sprinkle over the fruit and bake for 30 minutes or until the mixture is just lightly browned on top and the peaches are juicy.
- 06** | Serve warm with vegan vanilla ice cream.