

National Cherry Cobbler Day

Healthy Cherry Cobbler

SERVINGS: 6 | PREP TIME: 15 MIN | COOK TIME: 30 MIN

INGREDIENTS

For the Cherry Filling:

4 cups fresh or frozen
pitted cherries (no need
to thaw)
2 tbsp pure maple syrup
or honey
1 tbsp lemon juice
1 tsp vanilla extract
1 tbsp cornstarch
(or arrowroot powder)

For the Cobbler Topping:

1 cup almond flour
(or oat flour)
½ cup rolled oats
1½ tsp baking powder
¼ tsp salt
½ tsp cinnamon
1 egg (or flax egg for vegan)
⅓ cup unsweetened
applesauce
2 tbsp maple syrup or
honey
2 tbsp melted coconut oil
(or butter)

INSTRUCTIONS

1. Preheat oven to 350°F (175°C). Lightly grease a 9-inch baking dish or pie pan.
2. **Make the filling:** In a bowl, toss the cherries with maple syrup, lemon juice, vanilla, and cornstarch. Pour into the prepared baking dish.
3. **Make the topping:** in another bowl, mix the flour, oats, baking powder, salt, and cinnamon. Stir in egg, applesauce, maple syrup, and coconut oil until a thick batter forms.
4. **Assemble:** Drop spoonfuls of topping evenly over the cherry filling. It doesn't have to cover completely..
5. Bake for 30-35 minutes, or until the topping is golden and cherries are bubbling.