

# PEACH COBBLER



## *Sweet and Seasonal...*

Erin recently got a flat of amazing peaches at Costco and created this delicious recipe! Even if it's past the season for fresh peaches, frozen peach slices are available all year 'round. Enjoy with SCD vanilla ice cream for a sweet dessert! ... from Erin

### **Peach Cobbler**

**6 ripe peaches, sliced**  
**2-1/2 cups almond flour**  
**1/4 tsp. salt**  
**5 Tbs. cold butter**  
**1 Tbs. legal vanilla**  
**3 Tbs. honey + more for peaches**  
**1/2 tsp. cinnamon + more for peaches**  
**1/2 cup chopped walnuts, for topping**

Place sliced peaches in a 9x13 baking dish, evenly covering the bottom of the dish. Drizzle with a desired amount of **honey** and sprinkle on a little **cinnamon**.

In a food processor, pulse all other ingredients except for the walnuts, until crumbly. Sprinkle the

crumbly mixture evenly on top of the peaches, honey, and cinnamon mixture and then sprinkle the walnuts over all.

Bake at 350 degrees for 30-40 minutes, or until topping is golden brown and peaches are hot and bubbly.