

Gluten Free Berry Cobbler

Just in time for berry season, this simple cobbler is so versatile it can be made with whatever fruit is in season. A cast-iron skillet makes the perfect baking dish and use your toaster oven to keep your kitchen cool.

Inspired by Vegan Richa's recipe I changed it up to be GF and used a mix of berries.

Ingredients

Fruit

- 3 cups (444 g) of mixed fresh or frozen berries
- 1 tsp lemon or lime zest
- 2 tbsp lemon or lime juice
- A splash of maple syrup or 2 tbsp coconut sugar

Topping

- $\frac{2}{3}$ cup (75 g) sorghum or light buckwheat flour
- $\frac{1}{3}$ cup (25 g) tapioca flour
- $\frac{1}{3}$ cup (25 g) almond flour
- 1 tsp baking powder
- Pinch or two of salt
- 1/4 cup (50 g) coconut sugar
- $\frac{1}{4}$ tea freshly grated nutmeg or ground nutmeg
- 3/4 cup (175 ml) full fat coconut milk separating the thick cream and milk. Chill can for best results.

Instructions

1. Preheat the oven to 375 deg F (190 C).
2. Add berries to a cast iron skillet (8 inch), mixing in lemon zest, juice, and sugar.
3. Blend the three flours in a bowl with a whisk adding, baking powder, salt, sugar, and nutmeg.
4. Add 1/2 cup of the thick coconut cream mixture blending lightly with a fork. Add just enough of the thinner milk until it is the consistency of a muffin batter.
5. Use a small ice cream scoop or serving spoon to drop and arrange spoonfuls of the thick batter on top berries. Sprinkle top with a tsp of coconut sugar/other sugar on the batter.
6. Bake for 25-30 mins checking after 20 mins if in a convection toaster oven.
7. Remove from the oven when the biscuit topping is baked through.
8. Allow it to cool at least 10 mins before serving.
9. While perfect on its own a scoop of vegan vanilla ice cream isn't a bad idea ☐
10. Keeps up to 3 days in the fridge, but who will have leftovers?