

# Peachy Cobbler

**Serving size:** ~ 1/2 cup; makes 8 servings

**Prep time:** 10 minutes

**Cook time:** 30 minutes

**Total time:** 40 minutes

## Ingredients

- 6, small ripe peaches, sliced (or about 4 cups frozen)
- 3 tbsp. Truvia baking blend
- ½ teaspoon apple pie spice
- ¼ teaspoon ground ginger
- 1/3 cup brown sugar sweetener
- 2 cups almond flour
- 1 stick unsalted butter



## Preparation

1. Preheat oven to 350 degrees Fahrenheit.
2. Grease a 9x 9 dish or spray a cooking spray.
3. Combine in sliced peaches and Truvia, apple pie spice, and ginger.
4. In a large bowl, blend almond flour, softened butter, and brown sugar sweetener until it looks like wet sand.
5. Sprinkle almond mixture evenly over peaches. Bake for 30 minutes, until top begins to brown. Let cool for 10 minutes before serving.

## Nutritional Information

### Per serving

Calories: 167

Total Fat: 14g

Saturated Fat: 4g

Cholesterol: 12mg

Total Carbohydrate: 11g

Dietary Fiber: 2g

Sugar: 8g

Protein: 2g

*Adjusted from:* <http://mymommymadethat.blogspot.com>