

Peach Berry Cobbler

Ingredients:

1 gluten free pie crust or tart crust

6-8 peaches, peeled and sliced
1-1½ cup mixed berries
2 tsp. vanilla
⅔ cup sugar or ⅓ cup agave
3 Tbsp. Mama's Almond or Coconut Blend Flour
Or cornstarch

3 Tbsp. sugar
1 tsp. cinnamon



Directions: Preheat oven to 375°.

Prepare pie crust per instructions and roll out. Peel back top layer of wax paper. Mix together cinnamon and sugar. Baste top layer of crust with water. Sprinkle with cinnamon and sugar mixture. Set aside.

Meanwhile, prepare peaches and place in a medium casserole dish. Add vanilla, flour, and sugar. Mix well. Sprinkle berries on top.

Gently peel off 3 to 4 inch pieces of pie crust and place on top of berries, cinnamon side up. Continue in patchwork type style until all berries are covered. Bake for 45-50 minutes or until fruit is bubbling. Serve warm.



GFM TIP: Use the single pie crust recipe for Mama's Pie Crust Mix available online at www.glutenfreemama.com

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