



SUMMERTIME BLUEBERRY COBBLER

SERVINGS: 8

PREPPING TIME: 10 MIN

COOKING TIME: 40 MINS

Ingredients

Blueberry layer:

- 4 cups blueberries (fresh or frozen)
- 2 tbsp maple syrup
- 1 tbsp lemon juice
- 1.5 tsp vanilla
- 1 tbsp cornstarch

Cobbler topping:

- 1 cup rolled oats
- 1 cup chopped walnuts (or other nuts)
- 1 cup almond flour
- Pinch of salt
- 1/2 cup maple syrup
- 1/3 cup melted coconut oil
- 1.5 tsp vanilla

Directions

Preheat oven to 350°F.

Toss blueberries with maple syrup, lemon juice, vanilla, and arrowroot powder. Pour into an 8x8 baking dish.

Mix oats, nuts, almond flour, and salt in a bowl. Stir in maple syrup, coconut oil, and vanilla until combined.

Spread topping evenly over blueberries.

Bake 40–45 minutes until golden and bubbly.

Let cool 15 minutes before serving.