

# Food Babe's Healthy Strawberry Crunch Cobbler



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	30 mins	40 mins	4

<https://foodbabe.com/healthy-strawberry-cobbler>

## Filling Ingredients:

- 2 cups fresh strawberries
- 3 tablespoons coconut sugar
- 1 tablespoon arrowroot flour
- 1 teaspoon fresh lemon juice

## Crust Ingredients:

- ½ cup oat flour
- ¼ cup rolled oats
- ¼ cup almond, chopped
- 1 tablespoon coconut sugar
- 1 pinch sea salt
- ¼ teaspoon cinnamon
- ⅛ teaspoon nutmeg
- ⅛ teaspoon ground ginger
- 2 tablespoons coconut oil
- ¾ teaspoon vanilla extract

## Instructions:

1. Preheat oven to 375° F.
2. Mix all the filling ingredients in a bowl and put into a small baking dish.
3. For the crust mix the flour, sugar, salt and spices in a bowl. Cut in the coconut oil with a fork until the size of a pea.
4. Add the vanilla and mix until combined.
5. Spoon over the strawberry filling and bake for 25-30 minutes.
6. Serve hot with a scoop of coconut ice cream or vanilla ice cream.

## Notes:

- Please choose all organic ingredients if possible