

Keto-Snaps® Recipe

KSnaps Pumpkin Cobbler



Ready in: **40-50 minutes**

Serves: **12 people**

Calories: **223 calories**

Net Carbs: **6 grams**

Fat: **21 grams**

Sugar: **2 grams**

Protein: **4 grams**

Ingredients

Pumpkin Filling

- 15 ounces Pumpkin Puree
- 3 whole Eggs
- 2/3 cup Bocha Sweet
- 1 cup Full fat coconut milk
- 1/2 tsp Sea Salt
- 1 1/2 tsp Cinnamon, Ground
- 1/2 teaspoon Ginger, Ground
- 1/4 teaspoon Nutmeg, Ground

Cobbler Topping

- 1 cup crumbled **Keto-Snaps**
- 2 tsp powdered/granulated zero calorie sweetener of choice
- 1 cup Walnuts or Pecans, Chopped
- 1 teaspoon Baking Powder
- 1/2 teaspoon Cinnamon, Ground
- 1/8 teaspoon Ginger, Ground
- 1 whole Egg
- 1 teaspoon Pure Vanilla Extract
- 1/4 cup Butter, Melted

Preparation

Preheat oven to 375°

Pumpkin Filling

1. Mix together pumpkin filling ingredients until well combined
2. Pour into a 8"x 11" baking dish.

Cobbler Topping

1. In a medium sized bowl stir together crushed Keto-Snaps, sweetener, nuts, baking soda, cinnamon, ginger until well combined. Make a well in the center.
2. Add egg and vanilla. Stir together until well combined, crumbly, and egg is no longer visible.
3. Evenly distribute crumb topping over the top of pumpkin mixture until evenly coated.

4. Evenly drizzle melted butter over crumb mixture.

5. Bake for 50-55 minutes until golden brown and center is just slightly loose. Allow to cool until set.

Tips

Serve with Vanilla Ice Cream, non-dairy frozen dessert or sweetened whipping cream.

- We love [So Delicious CoCo whip](#)