

PEACH AND BLUEBERRY COBBLER

By Jackie Graff of Sprout Raw Food

Ingredients

- 8 fresh or frozen peaches, peeled and seeds removed (or mango or nectarine)
- 6-8 medjool dates or more to taste (pre-soaking softens)
- 1/2 tsp unrefined sea salt
- 1 Tbsp ground psyllium
- 1-2 cups blueberries, fresh if possible (or any berry)

Topping

- 1/2 cup pecan pieces
- 1/2 cup walnut pieces
- 3/4 cup medjool dates
- 1/4 tsp unrefined sea salt
- 1 tsp vanilla powder (use vanilla flavoring if you do not have a vanilla bean)

Directions

- 1. Place 1/2 of the peaches in a blender with the dates and sea salt. Blend well.
- 2. More dates may be added if a sweeter taste is desired.
- 3. Add psyllium and blend well.
- 4. Let the mixture sit for 5 minutes.
- 5. Chop the remaining peaches, placing them in a bowl.
- 6. Blend the blended peaches again and add to the chopped peaches.
- 7. Place in glass cobbler dish and stir in blueberries.
- 8. Sprinkle on topping.

A raw cobbler? Yes – and a good one, too! You'll love all the fruit, nuts, and awesome flavor of this chilled treat.

