

Strawberry Cobbler with Paleo Crumble



By Chef Amanda DeLaura @chefdelaura

I am currently in Sicily and its beautiful! Spring has passed and we're in full on summer heat. That said, I know it is perfect timing in Charlottesville to head to your local farm, pick some strawberries and make something beautiful out of them.

Whenever in I am in VA during the spring I pick berries at Critzer Family Farm, owned and run by my dear friends. You can check them out [here](#). While I usually prefer to buy organic berries, there are very few farms in the area that provide organic and I love to support seasonal local farmers.

I originally made this recipe for my sister who has an auto immune disease and avoids gluten, grains and most processed sugars. It is very satisfying by itself but even more so with a scoop of [Nadamoo Vanilla Bean Ice Cream](#). Their ice cream is made with coconut milk and sweetened with agave syrup.

Lastly, a little fun fact that most people don't know about is that 1 cup of strawberries contains 10-15 more milligrams of vitamin C than a medium-sized orange. So on that note, go pick yourself some strawberries and make some cobbler. Happy almost summer and buon appetito!

Serves 4

Ingredients:

Filling —

2 cups strawberries, *chopped*

2 peaches, *skinned, pitted & chopped*

Dash

cinnamon

Dash cloves

1/4 lemon zest

1/2 lemon

juice

1 Tbsp maple syrup

1/4 tsp arrowroot powder, *optional*

Crumble —

1/2 cup almond flour

1/4 cup cassava root flour

2 tsp butter, *chopped*

2 tbsp coconut sugar (or maple syrup, but the crumble looser)

1/2 tsp vanilla extract

Pinch of salt

Directions:

1. Preheat your oven to 350°F.
2. Combine all of the ingredients from the first column in a large bowl with a spatula or wooden spoon. While the arrowroot powder is optional, it will help your cobbler from being overwhelmingly juicy. More so, if you're not avoiding gluten or grains, you can easily use 1 Tbsp of flour or 1/2 tsp of cornstarch instead. Place the mixture in a desired baking dish (either an 8x8" square dish or 8/9" pan).
3. Separately combine the second column of ingredients in a small bowl. Incorporate the butter into the flours and sugar with your hands, forming a sand-like texture with some remaining clumps of butter. Sprinkle the crumble over the fruit and bake for 40 to 45 minutes, till the fruit is bubbling and the crumble is slightly browned. Let cool 10 to 15 minutes before serv