

Apple Cobbler

Ingredients:

- 6 apples, peeled and cored
- 1 teaspoon unrefined sea salt
- 2 tsp cinnamon
- 5 Medjool dates, pitted
- 1 tsp vanilla
- 1 cup raisins
- 2 Tbsp fine coconut flakes
- ½ cup chopped walnuts as topping



Directions:

Place 3 apples, salt, cinnamon, dates, and vanilla in food processor. Process until mixture is almost the consistency of applesauce. Place the mixture in a bowl.

Chop the 3 remaining apples into small pieces. Mix all the apples together and add raisins. The raisins will soak up the juice from the apples. Stir in coconut flakes and mix well. Let mixture sit at room temperature for ½ hour. Place apple cobbler in a pan and add walnut topping.