

# P e a c h C o b b l e r

## Ingredients:

### Crust

- 1 ½ cups shredded dried coconut
- 1 ½ cups walnuts or raw macadamia nuts
- ½ teaspoon sea salt
- Dash cayenne
- ½ cup pitted dates (about 5-6 dates)



### Peach Filling

- 4 cups sliced peaches, fresh,  
or frozen, thawed, and  
drained
- ½ cup pitted dates (about 5-6 dates)
- 2 tablespoons lemon juice
- 1/8 teaspoon nutmeg

**Directions:**

To make the crust: In a food processor, process the dried coconut until it is coarsely ground. Add the walnuts, sea salt, and cayenne and process into a coarse meal. Add the dates and process until the mixture sticks together when pressed between your thumb and forefinger.

To make the filling: Place 1 1/2 cups of the peaches, the dates, lemon juice, and nutmeg in a Vita-Mix or blender and process until smooth. Transfer to a mixing bowl. Chop the remaining peaches into bite-sized chunks. Add the chopped peaches to the blended peach mixture and stir to combine.

Press half of the crust in the bottom of a shallow 9-inch square glass baking dish. Add the filling. Press the remaining crust lightly on top, allowing some of the fruit filling to peek through. Chill the cobbler for at least 1 hour to set. Serve at room temperature, or warmed in a dehydrator set at 105 degrees F for 30 minutes.