# Fruit Cobbler for Breakfast or Dessert

Cook Time: 0 min | prep Time: 0 min | total Time: 0 min | servings: 0

## Berry Vanilla

Ingredients:

Dry

1/3 to 1/2 cup oat flour

2 tablespoons rolled oats

1/2 teaspoon baking powder

pinch of salt

2-3 tablespoons coconut sugar

Liquid

1/4 cup almond milk

2 tablespoon coconut oil

1 tablespoon maple syrup

1/4 teaspoon vanilla extract

Fruit

1/2 cup fresh raspberries

1/2 cup fresh blackberries

Vanilla Cashew Cream

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Instructions:

1. Pre-heat the oven to 350F or 160C. Spray a small baking dish with oil and set aside.

2. In a small bowl, mash the berries together and set aside.

3. In a small bowl, mix together the dry ingredients. In another bowl or measuring cup mix together the wet ingredients. Pour the wet over the dry, and stir to combine. Use more flour if the batter looks too loose it should be the consistency of pancake batter.

4. Pour the batter into the baking dish or skillet, and then pour the berry mixture in the middle of the batter. Just leave it there, don't spread it out.

5. Bake for about 20-30 minutes until the centre batter no longer looks wet, and the fruit is bubbling.

6. Let cool slightly, and enjoy as is, or with some yogurt, chopped nuts or vanilla cashew cream.

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## Fig with Orange and Almonds

Ingredients:

Dry:

1/3 cup oat flour

2 tablespoons almond flour

2 tablespoons rolled oats

1/2 teaspoon baking powder

pinch of salt

2-3 tablespoons coconut sugar

Liquid:

1/4 cup almond milk

2 tablespoon coconut oil

1 tablespoon maple syrup

1/4 teaspoon vanilla extract

1/4 teaspoon grated orang zest

Fruit & Topping:

1/2 cup fresh figs, sliced

1/4 cup sliced almonds

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Instructions:

1. Pre-heat the oven to 350F or 160C. Spray a small baking dish with oil and set aside.

2. In a small bowl, mix together the dry ingredients. In another bowl or measuring cup mix together the wet ingredients. Pour the wet over the dry, and stir to combine. Use more flour if the batter looks too loose it should be the consistency of pancake batter.

3. Pour the batter into the baking dish or skillet, and then arrange the fig slices on top, letting them sink in but just a little. Sprinkle the sliced almonds all over.

4. Bake for about 20-30 minutes until the centre batter no longer looks wet.

5. Let cool slightly, and enjoy as is, or with a drizzle of honey for extra sweetness.

## Banana with Oat Cinnamon Streusel

Ingredients:

Dry:

1/3-1/2 cup oat flour

2 tablespoons rolled oats

1/2 teaspoon baking powder

pinch of salt

2-3 tablespoons coconut sugar

Liquid:

1/4 cup almond milk

2 tablespoon coconut oil

1/4 teaspoon vanilla extract

1/4 teaspoon cinnamon powder

Fruit & Topping:

1/2 large banana, sliced

2 teaspoons coconut sugar

3 tablespoons rolled oats

1/8 teaspoon cinnamon

1 teaspoon coconut oil

To serve:

Vanilla Ice Cream

Caramel Sauce

Instructions:

1. Pre-heat the oven to 350F or 160C. Spray a small baking dish with oil and set aside.

2. In a small bowl, mix together the topping ingredients except for the banana and set aside.

3. In a small bowl, mix together the dry ingredients. In another bowl or measuring cup mix together the wet ingredients. Pour the wet over the dry, and stir to combine. Use more flour if the batter looks too loose it should be the consistency of pancake batter.

4. Pour the batter into the baking dish or skillet, and then arrange the banana slices on top then sprinkle the crumble all over.

5. Bake for about 20-30 minutes until the centre batter is firm when pressed lightly with your finger.

6. Let cool slightly, and enjoy as is, or with some vanilla ice cream and caramel sauce.