



Serves 2

Cook Time: 1 hours

INGREDIENTS:

FILLING

4 teaspoons pure maple syrup

2 teaspoons cornstarch or arrowroot powder

1½ teaspoons lemon juice

Sea salt to taste

2 cups sliced peaches

BISCUIT TOPPING

¼ cup unsweetened applesauce

1 tablespoon pure maple syrup

2 teaspoons almond butter

¼ teaspoon apple cider vinegar

¼ teaspoon vanilla

⅓ cup oat flour

¾ teaspoon baking powder

Sea salt to taste

Easy Vegan Peach Cobbler

Sweet summer peaches play a starring role in this homey, old-fashioned, vegan peach cobbler that tastes best when served warm. To make the oat flour for the topping, pulse rolled oats in a food processor until they're ground to a powder-like consistency. No fresh peaches on hand? No problem: Simply substitute thawed frozen peaches. Vegan peach cobbler is year-round dessert winner.

By Darshana Thacker Wendel

- 1** Preheat oven to 425°F.
- 2** To make filling, in a medium bowl combine maple syrup, cornstarch, lemon juice, and sea salt to taste. Gently stir in peaches. Transfer mixture to a 9x5-inch baking dish. Cover with foil and bake 20 minutes.
- 3** To make biscuit topping, in a small bowl combine applesauce, maple syrup, almond butter, apple cider vinegar, and vanilla. In another small bowl stir together oat flour, baking powder, and a dash of sea salt. Stir applesauce mixture into flour mixture just until combined. Do not overmix.
- 4** Reduce oven temperature to 350°F. Drop dough by spoonfuls onto peaches. Continue baking, uncovered, 20 to 30 minutes more or until topping starts to brown and a toothpick comes out clean. Cool slightly on a wire rack. Serve warm.