

Gluten Free Peach Cobbler

Created by: Kristin Hong of [The Fresh Find](#) using Kerbey Lane Cafe Gluten Free Apple Cinnamon Pancake Mix

INGREDIENTS

4 medium Organic Peaches
1 1/4 cup Kerbey Lane GF Apple Cinnamon Pancake Mix
1 cup Rolled Oats
1/4 cup Brown Sugar
3/4 cup Almond Milk
1 T. Coconut Oil
1/2 cup Roasted Almonds (or pecans) chopped
2 tsp. Cinnamon

INSTRUCTIONS

1. Slice peaches and layer into ramekins or 8x8 pan. Fill at least half way up the pan/ramekin.
2. Combine pancake mix, oats, brown sugar, almond milk, coconut oil, almonds and cinnamon in a bowl.
3. Pour mixture over peaches.
4. Bake at 375 for 15-20 minutes (ramekins) or 30 minutes (8x8 pan).
5. Top with fresh peaches and ice cream. Serve warm!