

## KIM'S HEAVENLY VEGAN PEACH COBBLER

### INGREDIENTS:

- Pie crust for double crust pie (take out of fridge 20 mins before you start)
  - 3 pounds medium peaches peeled, pitted, and cut into 1/4 inch slices
  - 2 tablespoons cornstarch
  - 1 -1 1/4 cup organic cane sugar or ["Lakanto" monk fruit sweetener~sugar-free option] (START WITH 1 CUP TASTE TO SEE IF ITS SWEET ENOUGH, IF NOT ADD THE REST OF THE SUGAR A LITTLE AT A TIME UNTIL YOU REACH YOUR DESIRED SWEETNESS)
  - 2 teaspoons fresh lemon juice
  - 1/2 teaspoon of ground cinnamon, plus more for the top of the crust
  - 6 tablespoon (3/4 stick) of vegan butter, chilled, cut into small pieces
- Preheat oven to 375 degrees. Lightly butter an 8-inch square baking dish.

### INSTRUCTIONS:

In a large bowl, toss the peaches, cornstarch, sugar, lemon juice, and cinnamon (let sit 5 mins). Fold in the vegan butter. Spoon half of the peach mixture into the prepared dish.

On a lightly floured work surface, carefully roll out the disk of dough. Place over the peaches in baking dish, trimming the excess. Keep trimmings for top crust. Top with remaining peaches. Roll out the second disk of dough. Place over the top of baking dish, letting the dough hang down on the sides of the dish, trim as needed. Pinch the dough firmly into the top edge of the dish. Press overhanging dough into the sides. Use excess trimmings for gaps and thin areas around the edge of dish. Cut a few slits in the top of the dough. Place the dish on a baking sheet lined with foil or parchment paper to catch any drips.

Bake until the fruit juices are bubbling and the top is golden brown, about 40-45 minutes. Sprinkle the top of the dough with cinnamon. Let cool for about 30-60 mins. Serve warm or at room temperature. Enjoy!

### Tips:

- You can substitute vegan butter for butter
- Top with dairy free cashew milk/coconut milk vanilla ice cream & dairy free whipped cream or regular ice cream!