

Raw Peach Crumble Recipe (GF, CF)

This is great for the peach season – you do not even need to bake it, which is great for summer!

- 4 peaches, sliced
- 1 1/2 teaspoons cinnamon, divided
- 2 teaspoons lemon juice
- 1/2 cup raw cashews, soaked and dehydrated
- 1/4 cup Artisana coconut butter
- 4 dates, pitted
- 1 pinch sea salt (optional)

1. In an 8 x 8 casserole dish, add the peach slices, 3/4 – 1 tsp cinnamon and lemon juice. Stir to combine. Using a spoon, evenly distribute the peaches in the baking dish.
2. In a food processor, add the cashews and pulse until coarsely chopped. Add the coconut butter, dates, 1/2 tsp. cinnamon and a pinch of salt. Process until well combined and crumbly.
3. Pour the crumble evenly over the peaches. Enjoy!

Tips:

You can use almonds or any other kinds of nut in place of the cashews. You could also try sunflower or pumpkin seeds.

This will also work great with ripe plums, berries, mango and any other fruit which is soft.

Tropical Traditions also makes a coconut cream concentrate which you could use in place of the coconut butter.

Servings: 6