

Blueberry Crumble

6 SERVINGS 45 MINUTES



INGREDIENTS

70 milliliters Coconut Oil
600 grams Blueberries (fresh or frozen)
170 grams Almond Flour
100 grams Pecans (chopped)
1/4 tsp Sea Salt
80 grams Maple Syrup

DIRECTIONS

- 01 Preheat oven to 180°C and grease a pie pan with a bit of the coconut oil.
- 02 Spread blueberries in the pie pan. Combine remaining ingredients in a bowl. Mix with your hands or a spatula and crumble over the blueberries.
- 03 Bake for 40 to 45 minutes until golden brown and blueberries are bubbling. Let cool before serving.

NOTES

OVEN TOO HOT

If your topping browns too quickly, cover with aluminum foil to prevent burning.

SERVE IT WITH

Coconut ice cream, whipped coconut cream or greek yogurt.