

Peach Cobbler Pizza

Prep Time: 15 min.
Cook Time: 25 min.
Servings: 16/ 1 slice

Ingredients:

- **CRUST: Grain Free Mama's Original Pizza Crust Mix**
- **1 tsp. allspice**
- **4 ripe peaches, diced**
- **1/2 cup butter (dairy or plant-based) split**
- **2 tsp. tapioca flour**
- **1 1/2 tsp. ground cinnamon**
- **2 TBSP coconut milk**
- **1/4 tsp. stevia extract**
- **2 TBSP green banana flour**
- **1/4 cup coconut flour**

Instructions:

1. Preheat oven to 400 degrees.
2. Prepare pizza crust as directed - adding 1 tsp allspice to dough. Roll out and bake for 10 minutes.
3. Combine peaches, 1/4 cup butter, tapioca flour, cinnamon, coconut milk, and stevia extract in saucepan. Heat and then simmer until thickens. Set aside.
4. Cobbler Topping: Cut 1/4 cup butter, green banana flour, and coconut flour together in bowl until crumbly. Set aside.
5. Top pizza crust with the peach mixture and then spoon the cobbler topping mix over the top.
6. Bake for additional 15 minutes. Enjoy!

