Real Good Ketchup's Red Berry Cobbler



Ingredients

Quantity Frozen Berries 300.00 g Real Good Tomato Ketchup No Added Sugar 20.00 g Coconut Oil 60.00 g Rice Flour 125.00 g 4 Tablespoons Maple Syrup 56.70 g

Serves: 6

Allergy Information





Dietary Information











Reference Intake

Each serving contains:					
Energy	Fat	Saturates	Sugars	Salt	
927.36 kJ 221.8 kcal	10.14 g	9.45 _g	11.43 g	$0.02_{\rm g}$	
11%	14%	47%	13%	0%	

		of your	daily	reference	intake
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Enorm	927.36kJ
Energy	221.8kCal
Protein	2.07g
Carbohydrates	28.64g
of which sugars	11.43g
Non Milk Extrinsic Sugars	Og
Fat	10.14g
of which saturates	9.45g
Fibre	3.9g
Salt	0.02g
Sodium	0.01g
Iron	Omg
Calcium	Omg
Zinc	Omg
Folate	Оµg
Vitamin A	Оµg
Vitamin C	Omg

Method & Recipe Notes

Method: Preheat the oven to 200 C. Place the frozen berries into a glass oven-proof bowl and mix in with the ketchup. Place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven while the place in the oven whilst it heats up. Bring the flour and coconut oil together with your place in the oven while the place in the oven while the oven the ovenhands until you form breadcrumbs. Drizzle in the maple syrup and stir. Remove the berries from the oven and sprinkle the breadcrumbs on top evenly. Place back in oven for 20-25 minutes until the topping has just started to go golden brown. Serve with dairy free ice cream or yoghurt! Serving Suggestions This delicious recipe is the perfect end to a Summer BBQ. It's refreshing served with dairy free ice cream, yoghurt $and \ even \ eaten \ cold! \ For \ those \ that \ love \ a \ bit \ of \ chocolate \ try \ drizzling \ a \ little \ dark \ chocolate \ over \ the \ top \ for \ an \ extra \ little \ kick$

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