



*cara price*

## PEACH SKILLET CAKE

### INGREDIENTS

- 2 - 16 ounce bags frozen peaches
- 2-1/2 cup almond flour
- 1 cup maple syrup
- 1 cup pecans, chopped
- 1/3 cup ghee
- 1/4 cup arrowroot flour
- 2 tablespoons coconut sugar
- 1 tablespoon vanilla
- 3 teaspoons cinnamon, divided
- 1 teaspoon nutmeg
- 1/4 teaspoon salt

### DIRECTIONS

preheat the oven to 350.

in a large skillet (12"), melt the ghee over medium high heat. once the ghee is melted, add in the frozen peaches. cook 7-8 minutes until the peaches are soft then sprinkle the coconut sugar & 2 teaspoons of cinnamon over the peaches. stir to combine.

remove the skillet from the heat.

in a large bowl mix together the almond flour, arrowroot flour, pecans, remaining 1 teaspoon cinnamon, nutmeg & salt. add in the maple syrup & vanilla & stir well.

pour this batter over the peaches & gently fold the peaches into the batter.

bake 27-30 minutes until the top is golden brown the & center is cooked through.

serve immediately by itself or with cinnamon coconut whipped cream.