



CRANBERRY COBBLER

By Dr. Cindy Tanzar
(Special Occasions)

Warm, comforting, and bursting with bright cranberry flavor, this Cranberry Cobbler is the perfect low-carb dessert for the holiday season or any special gathering. The buttery almond flour base is delicately spiced with cinnamon and sweetened with Swerve for a guilt-free indulgence. Topped with lightly sweetened fresh cranberries, each bite offers the perfect balance of tart and sweet. Serve warm with freshly whipped cream for a festive, crowd-pleasing treat that fits your wellness lifestyle.

Makes 6-8 servings.



INGREDIENTS

- 1 cup fresh cranberries
- 6 Tbsp Swerve Granular, divided
- 1 cup almond flour
- 2 tsps. baking powder
- 1/2 tsp. cinnamon
- 1/4 tsp. Pink Himalayan salt



2 pastured eggs
6 Tbsp butter, melted
2 Tbsp heavy cream
2 Tbsp water
1/2 tsp. pure vanilla extract

INSTRUCTIONS

Preheat oven to 350°F. Grease 8x8 glass or ceramic baking dish or 9-inch glass/ceramic pie plate.

In a medium bowl, toss the cranberries with 2 Tbsp of Swerve and set aside.

In a large bowl, mix the almond flour, 4 remaining Tbsp Swerve, baking powder, cinnamon and salt.

Mix together the eggs, butter, cream, water and vanilla. Add to the dry ingredients and mix.

Pour into the baking pan and sprinkle with the cranberries. Try to attach as much Swerve as possible to them, then lightly sprinkle the top of the batter with the remaining Swerve in the bowl.

Bake 30 minutes or until golden brown and just set in the middle.

Whip some heavy cream adding vanilla extract and liquid stevia drops to top individual servings!