

Delicious raw berry cobbler? You bet!

This recipe is from raw food chef Joe Custer and feeds 6-8 people. I've eaten it and it's awesome!

Crust

- * 4-5 Medjool dates
- * 1 cup shredded coconut
- * 1/2 cup macadamia nuts
- * Process in a food processor until well mixed
- * Press this lightly into a large dish

Filling

- * 3 cups of berries
- * 1/2 cup of raisins
- * 1/2 tablespoon of psyllium husk
- * 1/2 teaspoon of cinnamon
- * Some orange and lemon zest
- * Blend 1 cup of berries, 1/4 cup of raisins, the ground psyllium and cinnamon
- * Stir in the remaining berries, raisins and zest
- * Fill the crust with this mixture

Topping

- * 1 cup pecans
- * 4 Medjool dates
- * Pinch of salt
- * Process in food processor until a fine mixture
- * Pour this over the berries.
- * If you can wait, warm in a dehydrator at 100 degrees for 1 1/2 hours

Glaze

- * 1/6 cup of pine nuts or cashews
- * Juice of 1/2 lemon
- * 1 1/2 tablespoon of honey
- * 1/4 cup of water
- * Drizzle over the topping after the pieces are cut!