



# RHUBARB COBBLER

FAST AND DELICIOUS AND NUTRITIOUS

 4 servings

 20 minutes



## INGREDIENTS

### Filling

2 Cups of diced rhubarb

lemon zest

Juice from half of a lemon

½ cup Lakanto classic

Monkfruit sweetener

1 tablespoon of tapioca flour  
to thicken

### Topping

About ½ cup Unsweetened  
shredded coconut

Generous shake of cinnamon

Drizzle of honey

Dash of vanilla extract

## DIRECTIONS

1. Preheat oven to 450
2. Slice rhubarb and add to bowl
3. Add lemon zest, lemon juice, Sweetener, and tapioca flour to rhubarb
4. bake in a covered baking dish for 15 minutes, or until soft (the rhubarb should fall apart and not hold its shape)
5. While Rhubarb is cooking, add coconut to a non stick pan over medium heat
6. Once it starts to heat up, add cinnamon, honey, and vanilla
7. Continue to cook until golden brown - Be careful not to burn your topping
8. Once Cobbler is taken out of the oven, allow it to cool enough to thicken (Dr. West waited about 10 minutes), add topping, and enjoy