

Peach Blueberry Slab Pie



Plan Z Phase: This is a Z3 (ZReboot) recipe.

Servings: Serves 8 – 10

I can't really take 100% of the credit for this recipe. In fact, it was so low carb to begin with I hardly had to even tweak it. So, I should give credit to Melissa Sevigny. She's a low carb cook who blogs and posts. I did tweak it a bit but not enough to call it a Zola original.

One piece of advice on this recipe, eat it fast. That means invite some folks over and try to polish this off in one seating. You can store it covered in the refrigerator but after a day or two the crust will begin to get mushy and the blueberries will wrinkle. That doesn't mean it will taste bad at all! Hide the mushy creation under a small scoop of ice cream and you'll hardly notice.

Ingredients:

- 1/2 cup butter, melted
- 2 1/4 cups super fine almond flour (Bob's Mill makes a good one. Be sure to get SUPER fine.)
- 1/2 cup brown granulated erythritol (I used Swerve or

ZSweet. You can order online or you may find it in your grocery store.)

- 1 tsp organic vanilla
- 4 cups of peaches, sliced about 1/2 inch thick (If you're making this and it's not peach season you can use frozen peach slices, thawed.)
- 1 cup blueberries
- 2 Tbl butter
- 1 tsp ground cinnamon

Instructions:

Preheat oven to 350 degrees. Combine the half of the melted butter, almond flour, erythritol, and vanilla in a medium-sized bowl. Stir with a fork until combined and a dough is formed.

Turn the dough out onto a small cookie sheet (about 13" x 10"). Press the crust, firmly and evenly, into the bottom of the pan and up the sides to form a small rim. You can do this with the back of a spatula and your fingers. Bake 8 minutes, then remove from the oven.

Spread the peaches out in a thin layer on top of the crust. Sprinkle with blueberries. Combine the remaining melted butter, sweetener and cinnamon together and stir. Drizzle the butter mixture over the top of the fruit.

Bake the pie for 35 – 40 minutes, or until the peaches are soft, and the juices are bubbling up through the fruit. Remove from the oven and cool completely before slicing.



For extra oomph, serve with vanilla ice cream.

Enjoy!

Cheers,