



Ingredients

- 3 cups washed blueberries (fresh or thawed from frozen)
- 2 cups almond flour
- 1/4 c coconut flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 c honey
- 1/4 c lite butter, slightly softened
- drop of almond extract
- 3 tbsp flax-meal whisked with ½ cup warm water, allowed to plum for 5 minutes
- 1 tbsp apple cider vinegar (to be added last)
- 1 tbsp or so of coconut oil

Directions

1. Preheat oven to 350.
2. Grease an 8×8 glass dish with coconut oil.
3. Pour the blueberries in bottom of the dish/pan.
4. Whisk the almond flour, coconut flour, salt, and baking soda in a bowl.
5. Separately in another small bowl, whisk together butter, honey, and extract.
6. Mix wet and dry ingredients together, stirring in the flax. Once well combined, quickly stir in cider vinegar.
7. Pour batter mixture onto berries, spreading up to the edges.
8. Bake for 40-50 minutes, or until batter is set on top.