



Gluten Free Cobbler

These little scraps are perfect for a small fruit cobbler that can be used at parties or even just for your own special dessert.

Spray oil (I use [Winona Pure Oil](#))

1 Apple, peeled and diced

1 Tablespoon raw honey

½ Teaspoon cinnamon

¼ Teaspoon allspice

1 Tablespoon [gluten free flour](#)

1 Tablespoon brown sugar

Leftover pieces from a toaster pastry (I use [Glutino Toaster Pastries](#))

Preheat the oven to 350° (can also make these in the toaster oven). Spray a small casserole dish with spray oil and set it aside.

In a medium bowl, combine the ingredients EXCEPT for the toaster pastry pieces. Place the dish on a sheet or foil to avoid bubbling over and bake until bubbly. Remove, add the toaster pastry pieces, spray with additional oil and bake until golden.

Serving sizes will vary.