

Mock Apple Cobbler (Gluten-Free)

5 cups peeled, chopped zucchini

1/2 cup lemon juice

3/4 cup sugar

1 t. cinnamon

1 1/2 c. rice flour

3/4 c. cornstarch

3/4 c. powdered sugar

15 Tbsp. butter, barely softened.

1 t. cinnamon (used later)

1. In a large saucepan , cook zucchini with lemon juice, sugar and 1 t. cinnamon until tender, about 15-20 minutes. Remove from heat and set aside.
2. Preheat oven to 375F. Grease 9 x 13 pan. In a mixing bowl, combine rice flour, cornstarch and powdered sugar, blending well. Beat in butter (will look like cookie dough.) Stir 1/2 c. mixture into the zucchini. Spread 2/3 of flour/sugar/butter mixture into bottom of pan. Bake about 15 minutes, but do not brown. Spread zucchini mixture over top. Drop spoonfuls the rest of dough over zucchini. Sprinkle with other 1 t. of cinnamon.
3. Bake 35-40 minutes, or until golden. Good warm or cold.