

# Piggies in the Blueberry Patch



**Serving size:** 6-8

## **Ingredients:**

2 tbsp. ghee  
½ c. coconut flour  
¼ c. blanched almond flour  
¼ c. gluten-free ground oats  
¼ tsp. sea salt  
1 tsp. baking powder  
1 tsp. cinnamon powder  
1 can of full-fat coconut milk  
3 droppers of liquid stevia  
16 ounces fresh organic blueberries  
4 strips of cooked & crumbled pastured bacon

## **Directions:**

1. Preheat oven at 350 degrees.
2. Place 2 tbsp. of ghee in an 8-9" baking dish; set in oven to melt. When ghee has melted, remove the dish from oven.
3. Whisk the flours, baking powder, salt, and cinnamon in a medium-sized bowl. Add milk and liquid stevia to form a smooth batter.
4. Pour batter into the baking dish. Cover the batter with the blueberries and crumbled pieces of cooked bacon. Gently press the berries and bacon into the batter mixture a little bit if they do not already sink in.
5. Bake at 350 for 50-60 minutes.
6. Serve warm or at room temperature.