

Gluten-free Apple Crisp



INGREDIENTS

Gluten-free cooking spray

Filling

4 cups peeled and chopped apples
(we used Fuji)

3 Tbsp. melted butter

2 Tbsp. gluten-free all-purpose flour
with xanthan gum

1 Tbsp. lemon juice

3 Tbsp. milk (we used oat)

1 tsp. pure vanilla extract

¼ cup packed light brown sugar

½ tsp. ground cinnamon

⅛ tsp. salt

Crumble topping

½ cup gluten-free all-purpose flour
with xanthan gum

½ cup gluten-free rolled oats

½ cup packed light brown sugar

½ tsp. gluten-free baking powder

¼ tsp. ground cinnamon

⅛ tsp. salt

⅓ cup butter, softened

INSTRUCTIONS

Preheat oven to 375 degrees F. Spray an 8x8 baking dish with nonstick cooking spray.

In a large bowl, mix all filling ingredients until combined.

In a medium bowl, mix crumb topping ingredients with a fork until it forms chunky crumbs.

Pour filling into baking dish and spread in an even layer. Sprinkle crumb topping on top. Bake for 30-35 minutes or until golden brown. Remove from oven and let cool for 5-10 minutes. Makes 6 servings.

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