



## Apple Crisp (Vegan and Gluten Free)

8 apples Granny Smith, peeled/cored and thinly sliced  
1 tablespoon lemon juice  
1 tablespoon arrowroot powder or cornstarch  
1 cup gluten-free oats  
3/4 cup sorghum flour or brown rice flour  
2/3 cup Monkfruit sugar  
2 teaspoons cinnamon  
1/2 teaspoon ground ginger  
1/4 teaspoon nutmeg  
3/4 teaspoon sea salt  
3/4 cup coconut oil or butter (not melted, preferably cold)

### Instructions

Preheat the oven to 350F. Grease the bottom and sides of a 8x11 inch baking dish.

Combine the sliced apples, lemon juice and arrowroot powder in a bowl and toss to combine. Pour into the baking dish.

In another bowl, combine the oats, coconut sugar or Swerve, cinnamon, ginger, nutmeg, and salt. Whisk to combine. Using a pastry cutter, cut in the coconut oil until the mixture has pea-sized chunks. Pour the crumb mixture over the apples.

Bake for 20 minutes. After 20 minutes cover the top with foil and continue to bake until the apples are tender and bubbling, about 10-15 more minutes depending on your apples.

Cool for at least 30 minutes before serving. Enjoy! Store leftovers in the refrigerator.