

Apple Crisp

By Recipe Robot

This gluten free, dairy free, vegan apple crisp, is especially good for the winter. Preparation time is 15 minutes and the cooking time is 60 minutes

Serves 6

Ingredients

2 cups of blanched almond flour
½ teaspoon of celtic sea salt
1 tspn cinnamon
½ tspn of nutmeg
½ cup of grapeseed oil
¼ cup of agave nectar
1 tbsp vanilla extract
5 medium sized apples, peeled, sliced, then chop the slices in half width-size.

Method

1. In a large bowl, combine the almond flour, salt, cinnamon and nutmeg.
2. In a smaller bowl, combine the oil, agave and the vanilla.
3. Then stir the wet ingredients into the dry.
4. Place the apple slices in a 2-3 quart glass baking dish.
5. Sprinkle the topping over the apples.
6. Cover and bake at 350oF for 50 minutes, on a low rack.
7. When the apples are soft and their juices are bubbling, remove the cover and bake 10 more minutes, until they have a brown crisp.
8. Serve whilst still warm.