



Gluten-free Apple Crisp

Recipe by physicalfoodie

Course: **Desserts**

Prep time
20 minutes

Cooking time
30 minutes

Total time
50 minutes

Try this apple crisp is delicious on its own, with whipped cream or a heaping spoonful of ice cream.

Ingredients

Topping

- 5 tablespoons unsalted butter, softened
- ¼ teaspoon salt
- ¾ cup gluten-free rolled oats
- ¾ cup gluten-free flour
- ½ teaspoon baking powder
- ¾ cup brown sugar
- ½ teaspoon cinnamon

Filling

- 4-5 medium sized apples, peeled and sliced
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- ¼ cup of brown sugar

Directions

- 1** Preheat oven to 350°.
- 2** Lightly coat an 8-inch square baking dish with cooking spray and stir together apples, brown sugar, cinnamon and vanilla.
- 3** In a large bowl, combine oats, flour, brown sugar, baking powder, cinnamon, salt and mix well.
- 4** Next, add the softened butter and using your fingers if you need to, mix until the topping is evenly crumbly.
- 5** Sprinkle the topping onto the apples.

- 6** Place into oven and bake for 30 minutes or until the oats are golden brown.
- 7** Remove the apple crisp from the oven. Place on stove top or cooling rack and allow to cool a bit. Serve warm, topping with whipped cream or ice cream if desired.

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