

# APPLE CRISP



## TOPPING

½ cup gluten free flour mix (I used [The Gluten-Free Goddess's mix](#))  
½ cup brown sugar  
½ cup quick cooking oats  
¼ teaspoon baking powder  
½ teaspoon ground cinnamon  
¾ of a stick of vegan [Earth Balance](#)

## FILLING

4-6 cups sliced apples  
Sugar to taste (more for tart apples, less for sweet apples)  
2 Tbs. cornstarch  
1/3 cup fresh apple cider  
½-1Tbs. lemon juice  
Cinnamon to taste

Preheat the oven to 425 degrees.

Mix together the flour, sugar, oats, baking powder, and cinnamon. Cut the cold Earth Balance into cubes and mix it in to the dry mixture with a pastry cutter or your hands. The goal is to keep the topping crumbly and not mash it into a ball. You want the butter to be distributed evenly throughout the mix so you end-up with a crumble that filled with pea-sized chunks.

Slice the apples and mix them with the sugar, cornstarch, lemon juice, cinnamon. Place the apple mixture into a glass dish. Evenly distribute the topping over the apples.

Bake for 40 minutes. Check to make sure the topping does not get too brown. If the topping is browning too quickly, loosely cover with a piece of foil.

Serve with vegan vanilla ice cream.

<http://veggiegrettie.com/2011/09/23/apple-crisp-vegan-and-gf/>