



Gluten Free Apple Crisp



SERVINGS

9



COOKING TIME

35 minutes

Warm bubbling apples topped with a chewy and delicious gluten free topping come together to create a perfect fall baked dessert. Gluten Free Apple Crisp is yummy enough to enjoy year-round but makes for an incredible Thanksgiving dessert with fresh apples and warm cinnamon. Look for Gluten Free specially-marked ingredients.

Ingredients

Filling

- 5 Cup(s) peeled, thinly sliced apples
- 1/4 Cup(s) granulated sugar
- 1 Tablespoon(s) Cornstarch
- 1 Teaspoon(s) ground cinnamon
- 2 Tablespoon(s) Water

Topping

- 3/4 Cup(s) [Quaker® Gluten Free Quick 1-Minute Oats](#), uncooked (or 2 pouches of Quaker Gluten Free IQO)
- 1/4 Cup(s) multi-purpose gluten free flour blend
- 1/3 Cup(s) firmly packed brown sugar
- 1/2 Teaspoon(s) ground cinnamon
- 1/2 stick unsalted butter (4 tablespoons), cut into small pieces

Cooking Instructions

1. Heat oven to 375°F. For filling, place apples in large bowl.
2. Add sugar, cornstarch and cinnamon; sprinkle water over apples.
3. Stir until ingredients are well combined and cornstarch is dissolved.

4. Spoon into 8-inch square baking dish or other 2-quart baking dish. For topping, in medium bowl combine oats, flour blend, brown sugar and cinnamon; mix well.
5. Cut in butter until mixture resembles coarse crumbs. Sprinkle evenly over apples. Bake 30 to 35 minutes until fruit is tender and topping is crisp. Serve warm.

Variation:

6. Replace apples with 4 cups fresh or frozen, unsweetened sliced peaches, and 1 cup fresh or frozen, unsweetened raspberries (thaw fruit if frozen; do not drain). Omit cinnamon. Proceed as recipe directs.