



# Gluten Free Apple Crisp

 image not found or type unknown **SERVINGS**

9

 image not found or type unknown **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.