

## **APPLE CRISP**

### **Ingredients:**

8 small apples (peeled, cored and chopped into chunks) or 4 large apples

2 Tbsp Lemon Olive Oil

2 Tbsp Gravenstein Apple Balsamic

1/3 cup sugar

1 Tbsp cornstarch

1/2 heaping tsp cinnamon

1 pinch of salt

### **Topping:**

1/3 heaping cup packed light brown sugar

1/4 cup gluten-free flour blend or regular flour (if not gluten free)

1/2 cup gluten-free old fashioned oats

1/4 tsp cinnamon

1 pinch salt

1/3 cup butter (melted)

### **Instructions:**

Preheat oven to 375 degrees F and butter a 9x9 baking dish.

Add apples to a large bowl add granulated sugar, cornstarch, cinnamon, and salt. Add lemon olive oil and apple balsamic and toss to coat.

Transfer to the baking dish and set aside.

In a bowl combine brown sugar, flour, oats, cinnamon, and salt and stir.

Add melted butter and mix until it resembles wet sand.

Sprinkle topping over the apples and bake until bubbling (45 minutes to 1 hour).

Let rest 10-15 minutes before serving. Great with vanilla ice cream