

Dutch Apple Crumble (crustless)



Ingredients:

1/3 cup brown/white or coconut sugar
3 TBS gluten free or regular flour
½ tsp cinnamon
¼ tsp all spice

Dash of salt
6 cups Granny Smith apples
(peeled, cored and sliced)
¼ tsp nutmeg

Crumble:

¼ cup gluten free or regular flour
½ cup brown sugar
2-3 TBS butter

1 Tbs cinnamon
¾ cup oats

Mix all ingredients. Place ingredients in pie dish (no shell needed). Bake at 425 degrees for 10 minutes without crumble. Mix crumble ingredients. Put crumble on top. Reduce heat to 375 degrees and cook for 30-35 minutes. Let cool. Enjoy!