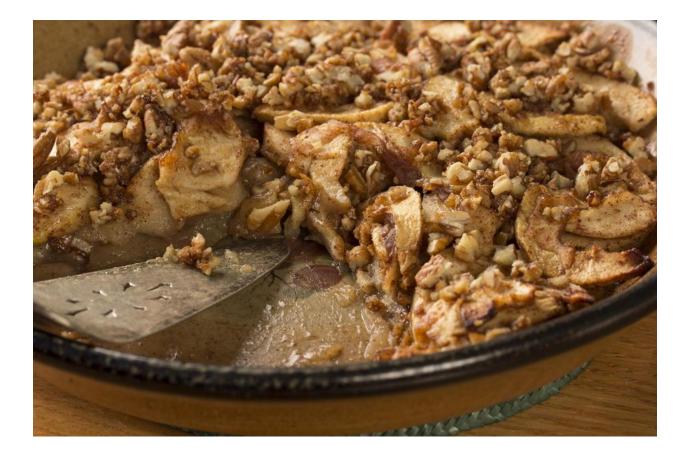


Dutch Apple Crumble

(crustless)



Ingredients:

1/3 cup brown/white or coconut sugar3 TBS gluten free or regular flour½ tsp cinnamon¼ 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 flour½ cup brown sugar2-3 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!

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