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## Gluten-Free Buttery Apple Crumble



- 1 Preheat oven to 375 F/190 C.
- 2 Butter or coat a 9x13-inch baking pan with cooking spray.
- 3 Prepare apples. Place in a large bowl and add 1 teaspoon of the vanilla extract, juice, granulated sugar, and arrowroot powder or cornstarch. Stir to thoroughly coat apples.
- 4 In a separate bowl, combine the gluten-free all-purpose baking mix, gluten-free oats, brown cane sugar, cinnamon, and salt to make the crumble mixture.



- 5 Add melted butter and remaining teaspoon vanilla extract. Stir to blend mixture.
- 6 Spoon apples into prepared baking pan. Sprinkle the crumble mixture evening over the apples. Cover with foil and bake for 30 minutes.
- 7 Remove foil and bake additional 30 minutes, or until the top is golden and bubbling.
- 8 Remove crumble from oven and let cool for at least 15 minutes.

GF

SERVES  
8

TIME  
30  
min

### Ingredients

#### Filling:

- 10 C apples (peeled, cored, and sliced)
- 2 tsp gluten-free vanilla extract (divided)
- 1/2 C orange juice or apple cider
- 1/4 C granulated cane sugar
- 1 1/2 tsp arrowroot powder or cornstarch

#### Topping:

- 1 1/4 C certified gluten-free oats
- 3/4 C gluten-free all-purpose baking mix, preferably without added xanthan or guar gum
- 1/2 C packed brown cane sugar
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 C butter (melted)

- 9 Serve warm with a scoop of vanilla ice cream or dairy-free ice cream over top.

Recipe courtesy of Teri Gruss, the Spruce Eats