



Vegan Apple Crisp

Ingredients

FILLING

- 5 cups (580g) sliced and peeled apples (about 4–5 medium apples)
- 2–4 tbsp granulated sugar (depending on how sweet your apples are)
- 1 tsp (5ml) ground cinnamon

TOPPING

- $\frac{3}{4}$ cups rolled oats
- $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ cup brown sugar, lightly packed
- $\frac{1}{3}$ cup unsalted vegan butter, melted

Instructions

- Set oven temperature to 375°F.
- Combine all the filling ingredients in a 9-inch round or square baking dish.
- Combine the flour, brown sugar, and oats in a medium-sized bowl. Melt the butter and mix until all the ingredients are moistened. Evenly distribute the streusel on top of the filling.
- Bake for 35 to 40 minutes, or until they are soft and bubbly.