

# Gluten Free Apple Crisp

## Ingredients

### Filling

- 5 cups peeled, thinly sliced apples
- 1/4 cup granulated sugar
- 1 tbsp cornstarch
- 1 tsp ground cinnamon
- 2 tbsp water

### Topping

- 3/4 cup Quaker® Gluten Free Quick 1-Minute Oats
- 1/4 cup multi-purpose gluten free flour blend
- 1/3 cup firmly packed brown sugar
- 1/2 tsp ground cinnamon
- 1/2 stick unsalted butter (4 tbsp), cut into small pieces

## How to make it

1. Heat oven to 375°F. For filling, place apples in large bowl.
2. Add sugar, cornstarch and cinnamon; sprinkle water over apples.
3. Stir until ingredients are well combined and cornstarch is dissolved.
4. Spoon into 8-inch square baking dish or other 2-quart baking dish. For topping, in medium bowl combine oats, flour blend, brown sugar and cinnamon; mix well.
5. Cut in butter until mixture resembles coarse crumbs. Sprinkle evenly over apples. Bake 30 to 35 minutes until fruit is tender and topping is crisp. Serve warm.

[title]Variation:



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	9

## Made with



**Quaker® Gluten Free Instant Oatmeal - Original**

7. Replace apples with 4 cups fresh or frozen, unsweetened sliced peaches, and 1 cup fresh or frozen, unsweetened raspberries (thaw fruit if frozen; do not drain). Omit cinnamon. Proceed as recipe directs.