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Prep time: 15 mins | Cook time: 30 mins | Yield: 6-8 servings

## DESCRIPTION

This apple crumble is the perfect warm, comforting, and indulgent treat. Serve this for dessert, as a snack, or even for breakfast! This recipe is not only delicious, but also vegan and oil-free!

### **INGREDIENTS**

### **FILLING**

- 3 large apples, diced
- 1 tbsp maple syrup
- 2 tsp lemon juice
- 1/2 tsp cinnamon

### **CRUMBLE**

- 1/2 c oats
- 1/2 c almond flour
- 1/3 c almond butter
- 2 tbsp maple syrup
- 2 tsp cinnamon

### INSTRUCTIONS

- 1. Preheat oven to 375°F
- 2. In a large bowl, mix together all filling ingredients
- 3. In a separate bowl, combine all crumble ingredients
- 4. Transfer filling mixture to a baking pan sprayed with cooking spray
- 5. Sprinkle crumble mixture on top of the filling
- 6. Bake for 25-30 minutes



# DID YOU MAKE THIS RECIPE?

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