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
• ¾ cups rolled oats
• ¾ cups all-purpose flour
• ½ cup brown sugar, lightly packed
• ⅓ 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.