



# Cinnamon Apple Crisp (Vegan)

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## Crust Ingredients:

1 cup quick oats  
1 cup all-purpose flour  
1 cup brown sugar  
¼ tsp. baking powder  
¼ tsp. baking soda  
¼ tsp. salt  
½ cup vegan margarine, melted

6 cups peeled and sliced apples  
to taste Cinnamon



## Directions:

Preheat oven to 350 degrees.

Topping: Mix all dry ingredients together then add melted margarine. Mix by hand until combined. Set aside.

Preheat oven to 350 degrees. Pour peeled and sliced apples into a 9"x 9" glass pan. Pour topping evenly over top of sliced apples. Sprinkle with cinnamon. Cover with foil and bake for 30 minutes. Remove foil and bake for additional 15 minutes or until apples are tender when tested with a fork.

Serve hot or cold – with a scoop of vanilla ice cream!

**Yields:** 8 (1 cup servings)