



EASY APPLE PEACH CRUMBLE

Ingredients

Filling

- 5 apples (I like a mixture of gala & Granny Smith)
 - peeled, cored & chopped
- 3 peaches chopped (or 1.5 cups of your favourite fruit)
- 1/2 tsp ground cinnamon
- 1 tsp of brown sugar
- 1 tsp of lemon juice

Crumble

- 1.5 cups old-fashioned oats
- 2/3 cup oats/chia/flax flour (I blend gluten free oats with 1 tbsp of chia & 1 tbsp of flax seeds in my vitamix)
- 1 tsp ground cinnamon
- 1/4 cup brown sugar
- 1/2 cup cold butter shredded or coconut butter/oil evenly dispersed

Directions

- **Step 1:** Preheat oven to 350 degrees F
- **Step 2:** Start making fruit filling
 - Mix these ingredients in a bowl
 - Place these ingredients in a greased 9 inch square glass baking dish
- **Step 3:** Make the crumble
 - Mix these ingredients in the bowl & pour over the filling evenly. Press the crumble in between the fruit mixture.
- **Step 4:** Bake until golden brown & sides are bubbling, about 40 minutes. Let it rest for 30 minutes before serving. Deliciously served with coconut whipped cream or vanilla bean ice cream.



PREP TIME: 25 MINUTES
BAKE TIME: 40 MINUTES
TOTAL TIME: 65 MINUTES