

## Easy Apple Crisp



6 C peeled, sliced apples;  
3/4 C apple juice concentrate (that's 1/2 of  
a 12 oz can);  
1 1/4 C water,  
1 Tbs lemon juice;  
1/4 C clear jel or tapioca starch;  
1 tsp cinnamon;  
1/4 tsp nutmeg;

1/2 C agave or honey;  
1/4 C melted butter (please see 'about'  
section to see why butter is usually okay  
even with a dairy free diet);  
2 C gluten free granola (or 1 1/2 C rolled  
oats, 1/4 C gluten free flour, 1/4 C coconut  
flakes, 1/4 C crushed nuts)

Assemble ingredients and preheat oven to 350. Peel, core and slice 6 C apples. Mix clear jel (not instant) or tapioca starch with 1 1/4 C cold water. Mix clear jel mixture, apple juice concentrate, lemon juice, cinnamon, nutmeg, and agave in a medium saucepan. Stir constantly over med-high heat until thickened. Add apples to thickened sauce and mix. Pour mixture into 9X13 pan. Top with granola (or 1 1/2 C rolled oats, 1/4 C gluten free flour, 1/4 C coconut flakes, and 1/4 C crushed nuts mixed together) Pour melted butter over topping. Bake at 350 for about 30 minutes. Makes about 8 servings