

Apple Crisp

A warm and comforting vegan apple crisp made with tender apples and a crunchy oat topping, enhanced with a touch of Spiced Apple Chai tea for a rich, spiced flavor.

PREP TIME: 15 minutes

COOK TIME: 40 minutes

Apple Filling:

6 lg apples, peeled, cored, and sliced
1/4 C maple syrup
1/4 C Spiced Apple Chai tea, brewed and cooled

1 t ground cinnamon
1/2 t ground nutmeg
1/4 t ground cloves
1 t lemon juice

Oat Topping:

1 C rolled oats
1/2 C all-purpose flour
1/2 C brown sugar
1/4 C coconut oil, melted

1/4 C chopped pecans (optional)
1/2 t ground cinnamon
Pinch of salt

PREHEAT THE OVEN to 350°F.

IN A LARGE BOWL, combine the sliced apples, maple syrup, brewed tea, cinnamon, nutmeg, cloves, and lemon juice.

TRANSFER THE APPLE MIXTURE to a baking dish.

IN A SEPARATE BOWL, combine the rolled oats, flour, brown sugar, melted coconut oil, pecans, cinnamon, and salt.

SPRINKLE THE OAT TOPPING evenly over the apple mixture.

BAKE FOR 35-40 MINUTES, or until the topping is golden brown and the apples are tender.