

Gluten Free Cranberry Peach Crumble Recipe

Cranberries can be paired with any sweet that you may have on hand- apples, pears, peaches. The whole sweet and sour combination is scrumptious. This recipe has no eggs or dairy.

In a bowl, lightly combine:

2 cups sliced fruit- apples, peaches, pears - or a combo

½ heaped cup of whole cranberries

Splash of orange juice

Sprinkle of cinnamon

1 teaspoon of arrowroot starch

For the crumble topping:

Mix together and rub between your palms to create a soft, coarse crumble:

1 cup gluten-free flour mix or pancake mix

¾ cup organic light brown sugar

1 teaspoon cinnamon

Dash of nutmeg

4-6 tablespoons shortening (vegan if desired) or light vegetable/olive oil - as needed

Preheat the oven to 350 degrees F.

Smear a deep 9-inch pie plate (or four individual baking/serving dishes) with vegan shortening.

Sprinkle a scant handful of the crumble mixture into the bottom of the prepared pie plate. Spoon in the fruit mixture; add all the liquid. Top with the remaining crumble mix.

Bake at 350 degrees F. in the center of the oven, for 35 to 45 minutes, or until the fruit is fork tender and the filling is bubbling and thickened. The top should be golden brown.

Cool a bit on a wire rack before serving warm or at room temperature. Cover and refrigerate leftovers.

The crisp may be reheated in the oven or a microwave, but it really is best eaten the day you make it.

Serves 4.