

Autumn Apple Crumble (Whole30, Paleo)

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Sometimes the best recipes are a result of no planning at all and this was definitely one of those times! We happened to have 7 extra apples on hand so I decided to pair them with some of my favorite Whole30 Friendly toppings and bake them until they were soft and tender. VOILA! Just like that I have a new favorite Fall snack! This Autumn Apple Crumble came together so quickly, and is the perfect way to use up all of those apples that apple picking season are bound to bring in! It's also Vegan as well as Gluten, Soy, & Dairy Free!

INGREDIENTS:

- 6 to 8 Apples, peeled, cored, and sliced thin
- 1 Tbsp Lemon Juice
- 2 tsp Cinnamon, divided in 1/2
- 1/3 Cup Cashews
- 1/3 Cup Pecans
- 1/3 Cup Nut of Choice(I used Almonds)
- 3 Dates, pitted
- 2 Tbsp Coconut Oil
- 1/4 Cup Shredded Coconut
- 1 Tbsp Flaxmeal (You can also use Chia Seeds)

INSTRUCTIONS:

1. Preheat oven to 400°F. Spray a 9x9 casserole dish with nonstick cooking spray or coconut oil.
2. In a large bowl, mix your Apples, Cinnamon, and Lemon Juice together. Toss to combine, then add to your 9x9 dish in an even layer.
3. Add all remaining ingredients to your food processor and process until the texture is similar to granola. Spread topping over the apples and cover pan with foil. Bake for 25 minutes. Remove foil and bake uncovered for another 15 minutes. Serve warm and Enjoy!

MAKES 4 SERVINGS

