

Apple Crisp (gluten free)

4 cups tart apples
2 tbsp lemon juice
½ cup brown rice flour
¼ cup Sucanat (organic sugar) or brown sugar
¼ cup butter
½ tsp salt
1 tsp cinnamon

Peel, core and slice the apples into a bowl and sprinkle with lemon juice. Blend the rest of the ingredients in a bowl. Spread the apples in a bake pan, and cover with the blended ingredients. Bake for about 30 minutes or until golden brown at 350 degrees.