

DF AND GF PEACH CRISP

Ingredients: (makes 9 servings)

- 6 peaches
- 1 tablespoon corn starch or arrowroot powder
- 1 cup gluten free oats
- 1/3 cup almond flour
- 1 cup coconut sugar
- 1/3 cup brown sugar
- 1 tablespoon sea salt
- 4 tablespoons dairy free butter
- 1 tablespoon cinnamon



Instructions:

1. Preheat oven to 350 degrees
2. Slice and mix peaches together in a bowl with a sprinkle of sugar and the arrowroot powder/corn starch
3. Line a pan with foil and spray with oil of choice
4. Spread peaches into the pan
5. Melt butter in 30 second increments until fully melted
6. In a medium bowl, combine melted butter, coconut sugar, and brown sugar
7. Then, add oats, almond flour, salt, and cinnamon
8. Spread topping on top of the peaches in the pan
9. Top with more cinnamon and salt
10. Cook on 350 for 30 minutes, and broil for the last 5 minutes
11. Let cool for 10-15 minutes and enjoy! :)

