

## Basic Apple Crisp (Vegan, Nut-Free, Wheat-Free)

This recipe was promoted in an article on "Recipes for People with Food Allergies" (submitted by Debbie Draper, Bartow).

### Apple Crisp (wheat and dairy free)

4 cups sliced apples  
1 t. cinnamon  
1/4 t. salt  
1/2 cup water  
1 cup sugar  
1 stick margarine - chipped  
3/4 cup oat flour

Place sliced apples in a greased (with margarine) dish, sprinkle cinnamon and salt over top. Pour water over all. Mix sugar, margarine, flour with finger tips until crumbly. Sprinkle over apples. Bake 350 degrees until done and top is brown and crispy--about 40 minutes.