Vegan apple crumble

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With an incredibly delicious Instagram feed to boot, Juliette Steen of @silverspies sure knows how to make eating with your eyes easy. This vegan apple crumble ticks all boxes.

Ingredients (makes one medium pie dish)

- 4 medium Granny Smith apples, peeled and cut into slices
- 1 tbsp coconut sugar
- ½ tsp ground cinnamon
- 1 tsp vanilla extract
- 1 tbsp lemon juice
- ¼ cup water
- ¾ cup rolled oats
- ¾ cup almond flour
- ½ tsp ground cinnamon
- 3 tbsp coconut oil
- 2 tbsp rice malt syrup
- Pinch of salt

Method

Vegan apple crumble

Preheat oven to 180ºC. In a pot on low-medium heat, place the sliced apples together with the coconut sugar, cinnamon, vanilla extract, lemon juice and water.

Stew apples until all the liquid has evaporated (around 15 minutes). Apples should be tender but still hold their shape.

While the apples are stewing, combine the rolled oats, almond flour, cinnamon, coconut oil, rice malt syrup and salt in a mixing bowl using your hands, until the mixture becomes crumbly. Place the stewed apples on the bottom of your pie dish.

Layer the crumble mixture over the top, spreading it evenly over the apples. Bake for 20 to 25 minutes – until the crumble is lovely and golden.

Allow to cool for 25 minutes before serving up with some coconut yoghurt or vegan ice cream.

Check out [@silverspies](#) for more.

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