

## Recipe Name **Apple Pomegranate Crisp**

Ingredients:

- 2 cups pomegranate juice
- 6 Granny Smith or Pink Lady apples (3 lbs.), peeled, cored and sliced ¼" thick
- 1/2 cup granular sweetener (monk fruit, allulose, coconut sugar, etc.)
- ¼ cup GF flour
- Salt
- 1 tsp. vanilla extract
- 6 Tbsp. vegan butter (Myoko's), cut into 1/2" pieces
- ¾ cup GF rolled oats (not quick cook)
- ¾ cup pecan pieces
- 6 Tbsp. coconut sugar

### Directions

1. In a small saucepan, bring the pomegranate juice to a rapid simmer for about 45 minutes until it has reduced to about a ½ cup. Set aside to cool.
2. Preheat oven to 375 degrees
3. In a medium sized bowl, combine rolled oats, pecan pieces, coconut sugar and vegan butter, using hands or pastry cutter to break up butter and combine until butter is in small pea sized clumps and all is well combined.
4. In a large bowl, combine apples, flour, ¼ tsp. salt, ½ cup sweetener, vanilla extract and reduced pomegranate juice.
5. Pour the fruit mixture into a 9x6" or 8x8" baking dish, evening it out. Top with all the crumb topping, ensuring that all the fruit is covered. Place baking dish on a rimmed baking sheet to ensure that any spillage does not get into oven.
6. Bake for 50-60 minutes, covering with foil for first 30 minutes to prevent nuts from burning. Remove from oven and allow to cool for at least 15 minutes before serving.
7. Top with vanilla ice cream and pomegranate seeds (I like Nada Moo – dairy free)