

# Apple Crisp with Oat Flour Sourdough Starter (Gluten Free)

Are you ready to treat yourself to a delightful dessert? I invite you to try making this Gluten Free Sourdough Apple Crisp! It's not only incredibly delicious but also the perfect comfort food that warms the heart.

Don't worry about the sourdough; it adds a wonderful depth of flavor without being overly sour. In fact, if you didn't mention it was sourdough, I bet no one would even notice! Fermented foods are fantastic for your gut health, making this dessert a tasty and wholesome choice!

So, why not gather your ingredients and give this recipe a try? You won't be disappointed!



Servings: 12 servings  
Prep Time: 30 minutes  
Cook Time: 35-40 minutes

## Ingredients

8 cups (approx 8-10) Apples (Granny Smith or other firm baking apple) Peeled and chopped  
3/4 Cup Granulated Sugar  
1/2 Cup Brown Sugar  
3 Cups Gluten Free Rolled Oats (not quick oats)  
1/2 Cup Butter (softened)  
1 Cup Oat Flour GF Sourdough Discard  
1 Tablespoon Cinnamon  
1 Teaspoon Nutmeg  
1/4 Teaspoon Cloves  
3/4 Cup Chopped Pecans

## Directions

1. Preheat the oven to 375°. Spray or grease the bottom of a [9x13 baking pan](#) or [baking dish](#)
2. Peel and chop the apples. Place them in the bottom of the baking dish.
3. In your [stand mixer](#), mix the butter, sugar, oats, sourdough, cinnamon, nutmeg, and cloves using the [paddle attachment](#). After thoroughly mixed add in the chopped pecans. (You can use a fork or [pastry blender](#) if you don't have a mixer)
4. With your hands or a spoon, evenly distribute the mixture over the apples and gently press it down to seal it around them.
5. Bake in a 375° oven for 35-40 minutes or until the top is very golden brown, crispy and the apples are bubbling.
6. Serve warm with ice cream.