



## INGREDIENTS

### Apple Filling:

- 3 Medium Apples, cored and thin sliced
- 2 tbsp Brown Sugar
- 1 tbsp Honey
- ½ tbsp Vanilla Extract
- 1 tbsp Cinnamon

### Banana Filling:

- 5-6 ripe Bananas
- 2 tbsp Brown Sugar
- ½ tbsp Vanilla Extract
- ½ cup Chocolate Chips

### Crisp Topping

- 2 cups Granola
- ½ cup Pecans, chopped
- ¼ tsp Cinnamon
- 1 tbsp Brown Sugar

## DIRECTIONS

1. Preheat the oven to 350 F. Grease two 8-inch square baking pans with coconut oil; set aside.
2. To core the apples, quarter them after peeling and remove core. Slice lengthwise.
3. In a large mixing bowl, combine all apple filling ingredients and mix well until apples are completely coated and the sugar has dissolved. If the mixture is not very wet, add about ½ - 1 tbsp of water at a time and mix until mixture has visible liquid in the bottom of the bowl.
4. Repeat step 3 for banana filling. Set aside.
5. Pour the filling mixture into two baking dishes. Use a spatula to smooth the filling into an even layer.
6. Bake for 20-30 minutes or until the fruit is golden and juice has thickened.
7. Take it out from the oven and top it with granola and nuts of your choice.
8. Let cool before serving and enjoy!



## Vegan Fruit Crisp

*Dairy-Free | Vegetarian | Vegan*

Yield:  
12 Servings

Prep Time:  
15 Min

Cook Time:  
30 Min

## NUTRITION FACTS

Calories:	Fat:	Carbohydrate:	Fiber:	Protein:
130 kcal	7 g	16 g	3 g	2 g