



Makes about 6 cups
Preparation Time: 20 minutes
Cook Time: 30 minutes

INGREDIENTS:

6 cups fresh or frozen fruit of your choice (berries, pitted cherries, diced apples, and/or sliced peaches)

¼ cup packed pure cane light or dark brown sugar

2 tablespoons cornstarch

3 tablespoons lemon juice

2 teaspoons pure vanilla extract

2 cups gluten-free rolled oats

1 cup gluten-free oat flour

½ cup pure maple syrup

¼ cup drippy tahini, peanut butter, almond butter, or sunflower seed butter

2 tablespoons flaxseed meal

½ teaspoon ground cinnamon

¼ teaspoon baking powder

Sea salt, to taste

Not-Picky Fruit Crisp

Got apples, peaches, berries, or cherries hanging out in your fridge or freezer? This any-fruit crisp is the perfect way to give them new life. Throw them in a baking dish with a delicious oat topping for a mouthwatering fruit crisp suitable for any occasion. The golden topping, which is gluten-free if you use gluten-free rolled oats and oat flour, features tahini (or any nut butter you like) for added richness. Serve this yummy treat on its own or topped with [Aquafaba Whipped Cream](#), vegan yogurt, or [Vanilla Nice Cream](#).

From *PlantYou Scrappy Cooking: 140+ Plant-Based Zero-Waste Recipes That Are Good for You, Your Wallet, and the Planet*

For more inspiration, check out these tasty ideas:

- [Apple-Raspberry Crisp](#)
- [Maple-Ginger Spiced Pear Crisp with Oats](#)
- [Chocolate Cherry Vegan Cobbler](#)
- [Vegan Blueberry Cobbler](#)

By Carleigh Bodrug

- 1 Preheat oven to 400°F. In a large bowl stir together fruit, brown sugar, cornstarch, 1½ tablespoons of the lemon juice, and 1 teaspoon of the vanilla. Pour into a 2-quart baking dish. Bake 10 minutes if using fresh fruit or 20 minutes if using frozen fruit.
- 2 In a medium bowl stir together the next seven ingredients (through baking powder) and the remaining 1½ tablespoons lemon juice and 1 teaspoon vanilla. Season with salt to taste. Massage mixture by hand until it turns into small clumps.
- 3 Remove fruit from oven. Carefully spread oat mixture over top. Bake 25 to 30 minutes more or until top is golden brown.