



WHAT A PEACH! GRANOLA CRISP

(V, GF, DF)

INGREDIENTS

- 5 peaches, rinsed and cut into slices
- 1/2 cup coconut sugar (check the ingredients to ensure it's gluten-free as some coconut sugars have gluten)
- 4 tablespoons vegan butter (I used Miyokos brand and I found it at Whole Foods)
- 1 cup (8 oz.) grain free granola (I used Autumn's Gold Toasted Coconut Almond Grain Free Granola and found it at Costco)
- Optional: a dash of cinnamon, dairy free vanilla ice cream

DIRECTIONS

1. *Melt the butter in a skillet on medium low heat*
2. *Add the sliced peaches, coconut sugar and the optional dash of cinnamon to the melted butter. Gently stir to combine.*
3. *Reduce the heat to low, cover and simmer the mixture for 5-7 minutes or until the peaches are tender. Stir occasionally if needed.*
4. *Remove from heat and top with the granola.*
5. *Serve in a bowl with a dairy-free ice cream.*
6. *Eat and enjoy!*

PREP TIME: 20 MIN

COOK TIME: 0 MINS

TOTAL TIME: 20 MINS

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