Edible Perspective

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Apricot Strawberry Grilled Crisp gluten-free, vegan // yields 4-6 servings

for the crumb topping:

- 3/4 cup gluten-free rolled oats
- 1/2 cup gluten-free oat flour, *divided*
- 1/3 cup cooked quinoa, *optional**
- 1/4 cup muscovado sugar, *or coconut sugar, sucanat, brown sugar*
- pinch of salt
- 1/3 cup unrefined coconut oil, *softened not melted*

for the fruit filling:

- 8 ripe apricots, *pitted + sliced into 6-8 segments*
- 1 pint strawberries, *stemmed + quartered*
- 1 1/2 teaspoons pure vanilla extract
- 2 tablespoons gluten-free oat flour
- 2 tablespoons muscovado sugar

Preheat your grill [or oven] to 350* F.

Stir oats, flour, quinoa, sugar, and salt together in a mixing bowl until combined. Cut in the softened coconut oil with a pastry blender or fork until the mixture starts to form a crumbly dough and the oil is evenly distributed.

In another bowl combine the fruit and toss with the vanilla extract. Then add in the flour and sugar and toss to coat.

Portion out the fruit mixture into 4 oven-safe baking dishes about 4-inches in diameter, or in an 8x8/9x9 baking pan. Sprinkle the oat mixture over each portion and lightly pat down.

Place dishes on the grill [avoiding hot spots] and bake for about 20-25 minutes until the oat mixture starts turning golden brown. Carefully remove and let cool for about 5-10 minutes.

Serve with a scoop of vanilla Greek frozen yogurt or vanilla bean coconut milk ice cream if desired.

notes: *The quinoa is a fun addition that turns crunchy once baked in the mixture. However, you can feel free to leave it out. Simply add in 3 more tablespoons of rolled oats instead.

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