



## **Toffee Pecan Apple Streusel: Gluten-Free, Egg-Free (Easily Adaptable to be Dairy-Free and Nut-Free)**

### **Ingredients:**

**4 large apples, peeled, cored, and thinly sliced**

**1/4 cup organic palm, or coconut sugar (or white granulated sugar)**

**1 tsp vanilla**

**1/4 tsp cinnamon**

**3 Tbsp lemon juice, freshly squeezed**

**1 1/4 cup Toffee bits, such as [Heath Toffee Bits](#) (not the milk chocolate covered ones), which are gluten-free but NOT Dairy-free or Nut-free. **\*\*FOR DAIRY-FREE AND NUT-FREE alternative, see note at end of directions.****

**1 cup chopped pecans (FOR NUT-FREE: replace pecans with [Enjoy Life-Perky's Crunchy Rice or Crunchy Flax Cereal](#), or Gluten-Free Corn-flakes)**

**5 Tbsp Gluten-free all purpose flour blend (any blend should work-I have tried this with many)**

**4 Tbsp chilled butter, cut into 1/2 inch cubes (FOR DAIRY-FREE: use chilled [Earth Balance Vegan Buttery Sticks](#), chilled, OR coconut oil, chilled, OR organic [Spectrum Shortening](#), chilled, cut into 1/2 inch cubes)**

### **Directions:**

**1. Preheat oven to 350 degrees. In large bowl, mix together apples, sugar, vanilla, cinnamon, and lemon juice.**

**2. In food processor, pulse together toffee pieces, pecans (or Nut-Free replacement), gluten-free flour blend, and butter. Use on-off pulsing until the ingredients are all moist and beginning to clump together.**

**3. Place Apple mixture into a well-greased tart or pie plate. Press Toffee mixture evenly over apple mixture. Bake for 55 minutes to 1 hour, or until topping is beginning to crisp and bubble slightly. Watch to make sure it is not browning too much.**

**4. Serve with your choice of vanilla or cinnamon ice cream (Dairy or Dairy-Free) or drizzle with your favorite caramel sauce (Dairy or Dairy-Free).**

**\*\*FOR DAIRY-FREE, NUT-FREE toffee bit alternative: Line a baking sheet with parchment or wax paper. In HEAVY BOTTOMED saucepan (saucepan is key), over medium-high heat, combine *1 3/4 cups Fleischmann's Unsalted Margarine, 2 cups white sugar, 1/8 tsp salt, 1/4 tsp vanilla*. Bring mixture to a very low boil, stirring constantly. Do not let mixture get over 290 degrees. Cook for 8-9 minutes until amber colored and smooth. Pour onto lined baking sheet and refrigerate. Once hard, break into pieces. Will make more than you need.**