



Apple Crumble With Stevia

The Ingredients

- 5 large apples cored, peeled, sliced in thick wedges
- ⅓ cup water
- 1 tbsp cinnamon divided
- 8 tbsp butter unsalted
- ½ cup all-purpose flour
- ½ old fashioned oats
- 2 tbsp stevia
- 2 tbsp light brown sugar stevia

Directions

- Preheat oven to 350 F. Grease a 9x9 pan with nonstick spray or butter.
- Add apples to the baking dish and top with water and half the cinnamon.
- In a mixing bowl, combine flour, oats stevia, cinnamon and butter until crumbly
- Sprinkle mixture over the apples, and bake for 40 minutes.
- Serve warm with frozen vanilla yogurt or ice cream.

[REFERENCE: SAVVY SAVING COUPLE](#)