

Peach Crisp Skillet For One - Healthy peach crisp that is easy, gluten-free and no leftovers!

Serving: 1 | Prep Time: 10 min | Cook Time: 20 min

Ingredients

- 1 fresh peach, sliced and peeled (optional)
- 3 Tbsp gluten free oat flour
- 1 Tbsp butter or coconut oil
- 1 Tbsp coconut sugar
- ¼ tsp baking powder
- ¼ tsp vanilla
- ¼ tsp cinnamon
- 1 Tbsp chopped pecans (optional)



Directions

1. Preheat oven to 350 degrees
2. Spray cast iron skillet or small ramekin with cooking spray oil and lay peaches in a spiral. Dust peaches with cinnamon and coconut sugar and set skillet or ramekin aside.
3. In a small mixing bowl, combine the rest of the ingredients until fully incorporated and the mixture is crumbly.
4. Cover peaches with the crumble topping and bake for 18-24 minutes or until the topping is golden brown and juices are bubbling.
5. Top with a scoop of ice cream and garnish with chopped pecans (optional) and enjoy!