

# Vegan Rhubarb Crumble (Gluten-Free)

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This vegan rhubarb crumble might be the best dessert recipe to make in the spring. You will enjoy its tangy rhubarb creamy base that's topped with a nutty oat crunchy topping. Easy to make, healthy and gluten-free.



PREP TIME

15 mins

COOK TIME

35 mins

TOTAL TIME

50 mins



SERVINGS

6

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## INGREDIENTS

- 2 tbsp cornstarch - + 2 tbsp water
- 1/2 cup maple syrup
- 1 tsp vanilla extract
- 5 cups rhubarb - chopped in about 1/2 inch pieces

## FOR THE CRUMBLE TOPPING

- 1 cup rolled oats
- 1/2 cup almond flour
- 1/2 cup pecan or walnut - roughly chopped
- pinch of salt
- 1/4 cup maple syrup
- 2 tbsp coconut oil - melted

## INSTRUCTIONS

1. Pre-heat the oven to 375°.

### PREPARE THE FRUIT BASE

1. Combine the cornstarch with the 2 tbsp of cold water in a small bowl and stir to dissolve all the clumps.
2. In the bottom of a baking dish (I used a 8 x 10 in dish), add the maple syrup, vanilla extract and the cornstarch mixture and stir. Then, add the chopped rhubarb and stir to combine. Set aside.

## PREPARE THE CRUMBLE

1. In a medium bowl, combine all the crumble ingredients together and stir to combine. Make sure to use melted coconut (melt for a few seconds first in the microwave if necessary).
2. Distribute the crumble topping mixture evenly over the rhubarb in the baking dish. Then, gently press with your hand or spoon.
3. Bake in the oven for 35-40 minutes or until slightly browned on top and bubbly on the side (watch so it does not burn). Then, let it cool for about 10 minutes before eating.



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