Apple Brown Betty

Makes: 6 servings

Ingredients

- 6 tart apples, diced
- 1 quart bread crumbs, oven toasted until crisp and light brown (4 cups)
- ½ cup sugar
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ¼ cup melted butter
- plain or whipped cream for serving (optional)

Directions

1. Preheat oven to 375°F.
2. In a greased baking dish place alternate layers of apples and bread crumbs.
3. Sprinkle sugar, cinnamon, and salt over the apples.
4. Pour the melted butter over the top layer of crumbs, cover, and bake for 30-45 minutes, or until the apples are soft.
5. Remove the cover and allow the top to brown.
6. Serve hot with plain or whipped cream.

Recipe from: *Apple Recipes*, 1942, adapted by the USDA Food and Nutrition Administration.

###

USDA is an equal opportunity provider, employer, and lender.