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# Apple Brown Betty

*The Essential Southern Living Cookbook*

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 1 hour

**4 cups soft, fresh breadcrumbs**

**1/2 cup butter, melted**

**1 cup firmly packed brown sugar**

**1 tablespoon ground cinnamon**

**4 large granny Smith apples, peeled and cut into 1/4-inch slices**

**1 cup apple cider**

Preheat the oven to 350 degrees.

In a bowl, stir together the breadcrumbs and butter.

In a separate bowl, stir together the brown sugar and cinnamon.

Place half of the apple slices into a lightly greased eight-inch square baking dish. Sprinkle the apples with half of the brown sugar mixture and half of the breadcrumb mixture. Repeat the procedure with the remaining apples, brown sugar mixture and breadcrumb mixture. Pour the apple cider over the top.

Bake in the preheated oven until browned, 45 to 55 minutes.

## **Dessert**

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*Per Serving (excluding unknown items): 253 Calories; 12g Fat (39.9% calories from fat); trace Protein; 39g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 130mg Sodium. Exchanges: 0 Grain(Starch); 1 Fruit; 2 1/2 Fat; 2 Other Carbohydrates.*