

Apple Betty with Almond Cream (Slow Cooker)

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Servings: 8

*3 pounds tart apples,
peeled and sliced
10 slices cinnamon-raisin
bread, cubed
3/4 cup packed brown
sugar
1/2 cup butter, melted
1 teaspoon almond extract
1/2 teaspoon ground
cinnamon
1/4 teaspoon ground
cardamom
1/8 teaspoon salt
ALMOND CREAM
1 cup heavy whipping
cream
2 tablespoons sugar
1 teaspoon grated lemon
zest
1/2 teaspoon almond
extract*

Preparation Time: 15 minutes**Cook Time: 3 hours**

Place the apples in an ungreased four- or five-quart slow cooker.

In a large bowl, combine the bread, brown sugar, butter, almond extract, cinnamon, cardamom and salt. Spoon over the apples.

Cook on LOW for three to four hours or until the apples are tender.

In a small bowl, beat the cream until it begins to thicken. Add the sugar, lemon zest and almond extract. Beat until soft peaks form.

Serve with the apple mixture.

Per Serving (excluding unknown items): 491 Calories; 23g Fat (42.1% calories from fat); 5g Protein; 67g Carbohydrate; 4g Dietary Fiber; 72mg Cholesterol; 297mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1 1/2 Other Carbohydrates.