



Apple Betty

Let's make a delicious dessert from leftovers!

INGREDIENTS

3 cups sliced apples
1-1/2 cups soft breadcrumbs
1/3 cup brown sugar
1 teaspoon cinnamon
4 Tablespoons butter, melted.
3/4 cup water

METHOD

- Preheat your oven to 350°F/175°C and find 9-1/2 inch pie pan or desired baking pan
- Wash, peel, and slice your apples into apple pie slices or rustic chunks of your desired size. (The thicker the cut, the longer the cooking time will require.)
- Mix your sliced apples in a mixing bowl with breadcrumbs, brown sugar and cinnamon. Toss everything around for a minute to ensure it's evenly mixed.
- Spoon into baking dish of your choice, pour water and melted butter over the apple mixture..
- Bake in preheated oven for 30 to 40 minutes or until crumb topping is golden brown and apples are tender. Remove from oven; cool about 10-15 minutes.
- Serve warm or cold with a dollop of whipped cream or topping. Garnish with some fresh red raspberries or desired fruit. Serves: 4 Note: This will hold for a week, covered and stored in a refrigerator, or frozen for 6 months.

GG Cook's Note: Don't use Panko type crumbs as they don't dissolve and will create hard bits in your dessert. We also loved topping the dessert with a whipped cream topping and several fresh raspberry as they added a nice pairing.

Recipes from: Bobby Hicks found 500 Delicious Dishes from Leftovers, 1957

When folks ask me my favorite part of the mid-century period and before, I always comment on the ingenuity and resourcefulness that cooks had working with nothing.

See: <https://retrorecipeskitchen.com/apple-betty/>

About the Recipe: Apple Betty is a warm, old-fashioned fruit dessert made with tender baked apples and a buttery crumb topping, traditionally made from breadcrumbs instead of the oat-and-flour mixture used in apple crisp. That gives it a cozy, homespun feel and makes it easy to use up leftover bread or cookie crumbs. It's simple, comforting, and flexible and so delicious with apples, but easy to adapt with pears or other fruit you already have on hand.