

Noreen's Kitchen

Apple Brown Betty

Ingredients

8 cups bread, torn or cubed
8 cups of Granny Smith Apples
Peeled, cored and sliced

2 sticks butter cut into slices
2 cups brown sugar
1 teaspoon ground cinnamon
1/2 cup water

Step by Step Instructions

Pre-heat oven to 350 degrees.

Butter the bottom of a 9 x 13 inch baking pan or glass dish.

Sprinkle 1/2 cup brown sugar on bottom of pan.

Spread 4 cups bread cubes on top.

Place 4 cups apples on top of bread layer.

Sprinkle 1/2 cup brown sugar over apples.

Sprinkle 1/2 teaspoon cinnamon over brown sugar.

Top with 8 tablespoons of cold butter.

Repeat layers of bread, apples, brown sugar, cinnamon and butter.

Spoon over 1/2 cup of water evenly over the top of the entire pan.

Cover with aluminum foil and bake for 45 minutes.

Remove foil and bake for an additional 10 to 15 minutes until browned and bubbly.

Remove from oven and allow to cool for 15 minutes before serving.

Serve with vanilla ice cream and or freshly whipped, sweetened whipped cream.

Leftovers can be warmed in the microwave for a delicious breakfast treat!

Enjoy!