



Apple Brown Betty

Ingredients Needed for Apple Brown Betty

- 4 slices Aunt Millie's Live Light Whole Grain Bread, cubed and lightly toasted
- 6 apples, peeled, cored and sliced
- ½ cup brown sugar
- ½ teaspoon cinnamon
- ½ teaspoon ground nutmeg
- ½ cup salted butter, melted



Directions | Yield: 6 servings of Apple Brown Betty

1. Preheat the oven to 350°F.
2. In a large bowl, combine the apples, brown sugar, cinnamon, and nutmeg.
3. Place apples into a baking dish.
4. Top with the toasted bread cubes, and drizzle the top with melted butter.
5. Cover the pan with foil, and bake for 20 minutes. Remove foil and bake for an additional 15-20 minutes.
6. Enjoy your Apple Brown Betty hot from the oven!

