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## Apple Brown Betty



[Honey Wheat](#)

The Brown Betty dates back to early American times as a way to use stale bread. A food processor makes quick work of even fresh bread crumbs.

**Total Time:**

75

MIN

**Number of Ingredients:**

7

**Servings:**

9

**Level:**

Medium

**Ingredients:**

6 slices Nature's Own Honey Wheat Bread

1 stick butter, cut in slices (1/2 cup)

3 large apples, peeled, sliced (about 5 cups)

1/2 cup firmly packed brown sugar

1/2 teaspoon ground cinnamon

1 teaspoon grated lemon peel

2 tablespoons lemon juice

**Instructions:**

Heat oven to 375°F. Spray 8- or 9-inch square (2-quart) baking dish with cooking spray

Tear bread into quarters; place in food processor and process 20 seconds to make fine crumbs.

Melt butter in large nonstick skillet; add crumbs and stir until coated.

Cook over medium heat 5 minutes or until lightly toasted, stirring frequently.

Spread 3/4 cup of the crumbs in baking dish.

In large bowl, mix apples, brown sugar, cinnamon, lemon peel and lemon juice; spoon over crumbs in dish.

Top with remaining crumbs; cover dish with foil.

Bake 45 minutes; uncover and bake 10 to 20 minutes or until crumbs are deep golden brown and apples are tender.

Serve warm with cream or ice cream.

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