

Apple Betty

By Diana Rattray, About.com

INGREDIENTS:

2 cups coarse soft bread crumbs
2/3 cup granulated sugar
1 teaspoon finely grated lemon or orange zest
1 teaspoon ground cinnamon
4 large apples, thinly sliced
3 tablespoons melted butter
1/4 cup orange juice

PREPARATION:

Heat oven to 350°. Butter a 1 1/2-quart baking dish or spray with a baking spray. Combine bread crumbs, sugar, lemon zest, and cinnamon.

Arrange half of the apple slices in the prepared baking dish. Top with half of the bread crumb mixture. Repeat layers, ending with the remaining bread crumb mixture. Combine the melted butter with orange juice; drizzle evenly over the Apple Betty mixture.

Bake for 45 to 55 minutes, until nicely browned and apples are tender.

Serve with cream or whipped topping, or with a big scoop of vanilla or butter pecan ice cream. Serves 6.