



Apple Betty

2-1/2 Cups dry bread crumbs

9 Medium-size tart apples

2/3 Cup sugar

1/4 tsp. Nutmeg

1/4 tsp. Cinnamon

1/4 tsp. Salt

Juice of one lemon

1/4 Cup water

2-1/2 T butter

Butter an 8-cup casserole. Spread 1/3 of crumbs over bottom, then half of apples. Mix sugar, spices and salt, and scatter half this mixture over apples in casserole. Next deposit another 1/3 of crumbs, the remaining apples, and the remaining sugar mixture. Add last layer of crumbs and moisten evenly with juice and water. Top with bits of butter. Cover and bake at 350 F. for 25 minutes. Uncover and bake for minutes more.

Steve Smith