

APPLE BETTY

2

- 4 cups sliced pared tart apples
or 1 No. 2 can (2 1/2 cups
sliced pie apples, drained)
- 1/4 cup orange juice
- 1 cup sugar
- 3/4 cup all-purpose flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 cup butter

OVEN 375°

Mound apples in buttered 9-inch pie plate; sprinkle with orange juice. For the topping, combine sugar, flour, spices, and dash salt; cut in butter until mixture is crumbly; then scatter over apples.

Bake in moderate oven (375°) 45 minutes or until apples are done and topping is crisp. Serve warm with cream or ice cream.

Makes 6 servings.

*This recipe originally taken from
Better Homes and Gardens New Cookbook*



sweet sweet Betty!



another great recipe from...

GIANGIULIO FAMILY
online cookbook