

Apple Brown Betty

4 cups soft, fresh breadcrumbs
1/3 cup butter, melted
1 cup firmly packed brown sugar
1 1/2 tsp cinnamon
4 large Granny Smith apples, peeled and cut into 1/4-inch-thick wedges
1 cup apple cider

Preheat oven to 350 degrees. Stir together breadcrumbs and melted butter. Stir together brown sugar and cinnamon.

Place half of apple wedges in a lightly greased 11 by 7 inch baking dish; sprinkle apples with half of brown sugar mixture and half of breadcrumb mixture. Repeat procedure with remaining apples, brown sugar mixture, and breadcrumb mixture. Pour apple cider over top.

Bake at 350 degrees for 55 minutes to 1 hour or until browned and bubbly. Let stand 10 minutes before serving.