

Apple Betty

Savannah · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This apple betty requires no pie crust Everyone always raves about this dessert with a delicious crisp topping
You can control the sweetness by adjusting the amount of streusel

Ingredients

- - 4 cups thinly sliced apples - $\frac{1}{4}$ cup orange juice - 1 cup white sugar - $\frac{3}{4}$ cup all-purpose flour - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground nutmeg - 1 pinch salt - $\frac{1}{2}$ cup cold butter
- cubed

Instructions

1. Gather the ingredients. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 9-inch pie plate. Dotdash Meredith Food Studios Mound apples in the prepared pie plate. Sprinkle with orange juice. Dotdash Meredith Food Studios Mix together sugar
2. flour
3. cinnamon
4. nutmeg
5. and salt in a large bowl. Dotdash Meredith Food Studios Cut in butter with 2 knives or a pastry blender until mixture resembles coarse crumbs. Dotdash Meredith Food Studios Scatter streusel over apples. Dotdash Meredith Food Studios Bake in the preheated oven until streusel is browned and filling is hot
6. about 45 minutes. It will thicken as it cools; serve warm. Dotdash Meredith Food Studios