



[Apple Brown Betty](#)

Recipe found on AnnsEntitledLife.com

Prep Time:20 minutes

Cook time:40 minutes

Ingredients:

- 6 cups Apples, peeled, cored and diced
- 3 TBSP Lemon Juice
- 3/4 cup Brown Sugar, firmly packed
- 1/2 cup Flour
- 1/2 cup Rolled Oats OR Granola OR Museli
- 1 stick Butter, divided
- 1 tsp Cinnamon

Directions:

- Preheat oven to 375°.
- Lightly spray a 13 x9 pan with non-stick baking spray.
- Place peeled, cored and diced apples at the bottom of the 13 x 9 pan, spreading to fill the pan.
- Sprinkle lemon juice over apples.
- In a separate bowl, combine brown sugar, flour, 1/3 cup butter, cinnamon and oats OR granola OR museli (for this picture I used granola).
- Cut butter into dry ingredients until well blended and pebbly.
- Sprinkle mixture over the apples in the pan.
- Cut remaining butter into pieces and dot top of mixture.
- Bake on 375° until brown and bubbly, 40-45 minutes.
- Remove from oven and allow to cool 10-15 minutes before serving.
- May be served warm or cold, and can be topped with ice cream or whipped cream.

Makes 8 servings Apple Brown Betty