

## **Skillet Apple Brown Betty**

Serves 6 to 8

If your apples are especially tart, omit the lemon juice. If, on the other hand, your apples are exceptionally sweet, use the full amount. A scoop of vanilla ice cream is the perfect accompaniment to this dish. Leftovers can be refrigerated in an airtight container; topped with vanilla yogurt, they make an excellent breakfast.

\*Brown Betty - Dating back to colonial America, betties are baked puddings made of layers of sugared and spiced fruit and buttered breadcrumbs. Though many fruits can be used, the most popular is Apple Brown Betty, made with sliced apples and brown sugar.

### **INGREDIENTS**

#### **Bread Crumbs**

4 large slices white sandwich bread (about 4 ounces), each slice torn into quarters

2 tablespoons packed light brown sugar

3 tablespoons unsalted butter, cut into 4 pieces Apples

1/4 cup light brown sugar (1 3/4 ounces)

1/4 teaspoon ground ginger

1/4 teaspoon ground cinnamon

Pinch table salt

3 tablespoons unsalted butter

1 1/2 pounds Granny Smith apples (about 3 medium), peeled and cut into 1/2-inch cubes (about 4 cups)

1 1/2 pounds Golden Delicious apples (about 3 medium), peeled and cut into 1/2-inch cubes (about 4 cups)

1 1/4 cups apple cider

1 - 3 teaspoons lemon juice from 1 lemon (see note)

### **METHOD:**

1. For the bread crumbs: Pulse the bread, sugar, and butter in a food processor until coarsely ground, about four 1-second pulses. Transfer the crumbs to a 12-inch skillet; toast over medium heat, stirring constantly, until the crumbs are deep golden brown, 8 to 10 minutes. Transfer to a paper towel-lined plate; wipe out the skillet.

2. For the apples: Combine the sugar, spices, and salt in a small bowl. Heat 1 1/2 tablespoons of the butter in the now-empty skillet over high heat; when the foaming subsides, stir in 4 cups of the apples and half of the sugar mixture. Distribute the apples in an even layer and cook, stirring two or three times, until medium brown, about 5 minutes; transfer to a medium bowl. Repeat with the remaining butter, apples, and sugar mixture, returning the first batch of apples to the skillet when second batch is done.

3. Add the apple cider and scrape the bottom and sides of the skillet with a wooden spoon to loosen the browned bits; cook until the apples are tender but not mushy and the liquid has reduced and is just beginning to thicken, 2 to 4 minutes.

4. Remove the skillet from the heat; stir in the lemon juice, if using, and 1/3 cup of the toasted bread crumbs. Using a wooden spoon, lightly flatten the apples into an even layer in the skillet and evenly sprinkle with the remaining toasted bread crumbs. Spoon the warm Betty into individual bowls and serve with vanilla ice cream, if desired.