

Slow Cooked Apple Brown Betty

Ingredients

- 3 cups apples - peeled, cored and diced
- 10 slices bread, cubed
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon salt
- 3/4 cup brown sugar
- 1/2 cup butter, melted

Directions

1. Place apples into the crock of a slow cooker.
2. In a medium bowl, toss together the bread cubes, cinnamon, nutmeg, salt and brown sugar.
3. Place on top of the apples and drizzle with melted butter.
4. Cover and cook on Low for 3 hours, or until apples are tender.

