

Apple and Pear Brown Betty

Swick

Serves 4 | Active Time: 15 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

You can add a tablespoon or two of melted unsalted butter to the topping to make it more moist.

Preparing to cook

Preheat the oven to 400°F. Lightly butter a 6-cup gratin, or shallow, ovenproof dish.

Step 1: Preparing to cook

- Unsalted butter

Step 2: Preparing the bread and pastry mixture and the fruit

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| <ul style="list-style-type: none">• 8 to 10 ounces leftover bread or pastry• 1 teaspoon cinnamon• ¼ cup golden raisins• ½ to ¾ cup dark brown sugar• 2 tablespoons apricot preserves or applesauce• ¾ cup orange or apple juice• 1-2 tablespoons melted unsalted butter, optional (see note)• 1 ripe pear• 1 large apple | <p>Cut or tear the bread or pastries into 1-inch pieces. In a medium bowl, combine the bread or pastries, cinnamon, raisins, brown sugar, preserves, and juice. Stir in the butter, if using. Stir in the butter, if using.</p> <p>Peel and core the pear and apple and cut them into 1-inch pieces. Add to the bread mixture and stir well to combine. Let sit for 10 minutes to allow the bread and pastries to soften.</p> |
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Step 3: Baking the brown betty

Spread the mixture in the gratin dish and bake until the apple and pear are cooked through and the top is golden about 45 minutes. Let sit for at least 15 minutes before serving.

Step 4: Serving

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| <ul style="list-style-type: none">• Sour cream | <p>To serve, spoon into dishes and top with a dollop of sour cream.</p> |
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