

Almost Apple Pie Recipe

Ingredients

- 5 large Gala Apples - thick sliced
- 1 cup apple cider
- 3 tablespoons brown sugar, divided
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon, divided
- 2 tablespoons butter, divided
- 3 slices whole-wheat bread (makes about 2 cups crumbs)
- 3 tablespoons chopped walnuts

Instructions

1. Preheat the oven to 375 degrees F.
2. Combine apples, apple cider, 1/2 brown sugar, vanilla, 1/2 teaspoon cinnamon in a large skillet over medium-high heat. Cook, stirring occasionally until apples are tender but NOT soft (about 15 minutes) Stir in 1 tablespoon butter until melted, remove from heat and transfer apple mixture to a pie plate.
3. Process bread in food processor or hand chopper until crumbs are formed, about 15 seconds. Melt remaining 1 tablespoon butter in the microwave for 20 seconds. Toss crumbs with melted butter, walnuts, remaining 2 tablespoons brown sugar and remaining 1/2 teaspoon cinnamon. Scatter crumb mixture on top of apples and bake for 45 minutes, until topping is crisped and lightly browned.

Notes:

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