



| SWEETS |

Warm Wishes

In this doubly lucky dessert, two Rosh Hashanah favorites—raisin challah and apples dipped in honey—come together in an ambrosial brown betty. Top it with sliced almonds and vanilla ice cream, and dig into a fruitful new year.

TEXT BY CLAIRE SULLIVAN RECIPE BY GREG LOFTS

Raisin-Challah Apple Betty

- 5 tablespoons unsalted butter, melted, plus more for brushing
- $\frac{3}{4}$ cup packed light-brown sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon kosher salt
- 2 pounds baking apples, such as Granny Smith or Honeycrisp (4 to 5), or a combination, peeled, cored, and cut into $\frac{1}{2}$ -inch wedges
- 2 tablespoons apple-cider vinegar
- $\frac{1}{2}$ cup apple cider
- 6 tablespoons clover or orange-blossom honey
- 8 ounces raisin challah, cut into $\frac{3}{4}$ -inch cubes (about 5 cups)
- $\frac{1}{3}$ cup sliced almonds
- Vanilla ice cream, for serving

1. Preheat oven to 375°. Brush an 8-by-8-inch baking dish with butter.

2. Stir together brown sugar, cinnamon, and salt. In another bowl, toss apples with vinegar, $\frac{1}{4}$ cup cider, and honey. Spoon half of apple mixture into prepared dish; sprinkle evenly with one-third of sugar mixture. Toss bread cubes with butter and remaining $\frac{1}{4}$ cup cider. Spread half of bread mixture over apples in dish. Repeat layering with remaining apple mixture, one-third of sugar mixture, and remaining bread cubes. Sprinkle top evenly with remaining sugar mixture and almonds; loosely cover with parchment-lined foil.

3. Bake until apples in center of dish are tender and those along edges are bubbling, 45 to 50 minutes. Uncover; continue baking until liquid reduces to a syrup and top is crisp, 10 to 12 minutes. Let cool slightly. Serve warm with ice cream.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 1 HR. 30 MIN. | **SERVES:** 6 TO 8