

Applesauce Puff

Ingredients

- 4 slices bread or plain cake
- 2 Tbsp butter or margarine
- 1 1/2 cups applesauce
- 1 tsp cinnamon
- 1/3 cup brown sugar
- 1 egg
- 1 cup milk
- 1/4 tsp salt

Instructions

1. Spread bread or cake slices with butter or margarine and arrange in the bottom of a greased dish.
2. Cover with applesauce, then sprinkle with cinnamon and about half the sugar.
3. Beat egg, milk, salt, and rest of sugar together.
4. Pour over bread and applesauce mixture.
5. Set dish in a pan of hot water and bake at 350 degrees for 40 minutes.
6. Makes 4 large servings.

maitha

Applesauce Puff July 4th 1971
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~~2 apples~~ good

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1 Teaspoon cinnamon

1/3 cup brown sugar

1 egg

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Ruth Howell