

A Sutherland Belle

Company Cheese Apples

INGREDIENTS

- 3 (14.5 ounces) cans of fried apples (not pie filling)
- 6 Tablespoons butter
- 8 ounces of Velveeta cheese
- 1 cup sugar
- 3/4 cup all-purpose flour

INSTRUCTIONS

1. Put canned apples in a greased casserole dish.
2. Melt butter and Velveeta in a large skillet over low heat. Add sugar and mix well. Add flour a little at a time and stir until thoroughly blended.
3. Spread cheese mixture on top of the apples, layering if desired. Cook at 350F until the cheese browns slightly and the mixture is bubbly. Cover with aluminum foil halfway through baking if the top is browning too fast. Serve immediately.