Apple Blackberry Betty

7 slices hearty white sandwich bread

1/2 cup + 1/3 cup brown sugar

3/4 teaspoon salt

6 Tablespoons butter, melted

1 1/2 pounds Golden Delicious apples, peeled and sliced into 1/2" slices

1 pound Granny Smith apples, peeled and sliced into 1/2" slices

2 Tablespoons water

1 teaspoon vanilla

1/4 teaspoon nutmeg

3/4 cup blackberries, cut in half

Pulse bread in food processor until finely ground.

Add 1/2 cup sugar and 1/2 teaspoon salt. Pulse 5 times.

Drizzle in melted butter.  Pulse.

Gently press 2 1/2 cups bread crumbs into an 8" square baking pan.

Combine apples, water, vanilla, nutmeg, 1/3 cup sugar and 1/4 t. salt in bowl.

Pie apples on top of bread crumbs in pan.

Sprinkle blackberries over apples.

Sprinkle remaining bread crumbs over filling and press lightly.

Cover with foil.  Place pan on baking sheet and bake 60-70 minutes at 375.

Remove foil and bake 15 more minutes.