

Apple charlotte

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Prep: 30 min. · Cook: 40 min. · Total: 1 hr 10 min.

Ingredients

- 1 package of Toste white bread (if you don't use it all, use the rest to make snacks - here are my spread recipes!)
- 4-5 bigger apples
- 150 g butter (50 g for the filling, the rest for spreading the bread)
- 100 g sugar (feel free to adjust the sweetness according to yourself: you can use less or sweeten with erythritol)
- 1 handful raisins
- A pinch of cinnamon
- For serving: vanilla ice cream or cream

Instructions

- 1.** We are preparing the apple filling. Peel the apples, remove the seeds and cut into small cubes. Put it in a pan, add 50 g of butter, add sugar and cinnamon. Simmer over low heat until the apples are soft. Add a handful of washed raisins and saute for a few more minutes.
- 2.** We are preparing bread. While the apples are stewing, cut the crusts off the Toste bread slices. Roll out each slice with a rolling pin to make it thinner and divide it into 4 narrower strips. Brush each strip with melted butter on both sides. Using a glass, prepare round "bottoms" for each bowl.
- 3.** We form cakes. Line the bottom and sides of a ceramic bowl with buttered bread strips. Fill with the apple filling and fold the edges of the bread inwards to make a closed pastry. Lightly butter the top again.
- 4.** We bake with a steam bath. Place the bowls in a larger, deep baking pan. Fill the tin itself with boiling water so that it half covers the jars. Bake in an oven heated to 180 °C for about 40 minutes.
- 5.** We supply. Serve the pies while still warm with a scoop of vanilla ice cream or a dollop of cream.

Notes

I made two charlottes and used two bowls 13cm in diameter and about 7cm high, but feel free to use any other bowls you have on hand.

Portions: for 2-4 persons (or 2 generous portions in jars)



Let's cook together!

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