

Charlotte-Aux-Pommes

Ingredients

A few slices of rather stale bread 1/2 inch thick, clarified butter, apple marmalade made by recipe No. 1395, with about 2 dozen apples, 1/2 glass of sherry. [Illustration: CHARLOTTE-AUX-POMMES.]

Method

Cut a slice of bread the same shape as the bottom of a plain round mould, which has been well buttered, and a few strips the height of the mould, and about 1-1/2 inch wide; dip the bread in clarified butter (or spread it with cold butter, if not wanted quite so rich); place the round piece at the bottom of the mould, and set the narrow strips up the sides of it, overlapping each other a little, that no juice from the apples may escape, and that they may hold firmly to the mould. Brush the *_interior_* over with white of egg (this will assist to make the case firmer); fill it with apple marmalade made by recipe No. 1395, with the addition of a little sherry, and cover them with a round piece of bread, also brushed over with egg, the same as the bottom; slightly press the bread down, to make it adhere to the other pieces; put a plate on the top, and bake the *_charlotte_* in a brisk oven, of a light colour. Turn it out on the dish, strew sifted sugar over the top, and pour round it a little melted apricot jam.

Source: Mrs Beeton's Book of Household Management (1861)

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