

Apple and Raisin Charlotte

Ingredients

- 1.2kg (about 6) Granny Smith apples, peeled, quartered, cored
- 170g Caster sugar
- 125ml (1/2 Cup) cold water
- 16 slices white bread, crusts removed
- 80g butter, melted
- 90g (1/4 Cup) apricot jam



Methods

1. Preheat oven to 180°C. Grease an 8cm-deep, 20cm (base measurement) round springform pan.
2. Stir the raisins, water and 70g (1/3 cup) sugar in a saucepan over low heat for 2-3 minutes or until the sugar dissolves. Bring to the boil. Reduce heat to low. Add the apple and cook, covered, for 8-10 minutes or until just tender. Cool.
3. Add remaining sugar to a shallow bowl. Brush both sides of the bread with the melted butter. Coat bread in sugar mixture. Arrange bread, overlapping slightly, around the side of the pan, reserving 4 slices. Press the reserved bread, overlapping slightly, over the base.
4. Spoon the apple mixture into the centre. Bake for 30-35 minutes or until crisp and golden. Brush top with jam. Bake for 5 minutes or until sticky and golden. Cool in pan for 20 minutes.