

Apple Charlottes

Season: Spring

Type: Dessert

Serves: 36 tastings

From the garden: -



Equipment:	Ingredients:
<p>Food processor Small bowl x 1 Medium bowl x 1 Serving bowl x 1 Wooden spoon x 1 Pastry brush x 2 Spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Kitchen scale Rolling pins x 6 Aluminium 12-holes muffin pan x 3 Serving plate x 5</p>	<p>36 slices of bread (crusts removed, keep 1/3 of the crust for making toppings & pass leftover to Green Group)</p> <p>130g butter (melted using microwave, keep leftover for cooking apples)</p> <p><i>Apple filling:</i> 8 apples (skin-on, cored & cubed – 1cm) 1 ½ tablespoons plain flour ½ cup sugar Leftover butter from earlier</p> <p><i>Topping:</i> 1/3 of the bread crusts 1 cup rolled oats 1 teaspoon cinnamon ½ cup sugar</p>

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Use a rolling pin to flatten the bread slices.
4. Brush melted butter on **one side** of each bread slice.
5. Press the bread slices (butter side down) into the muffin pans.
6. Bake in the oven for only 3 minutes. Remove from oven and set aside.
7. Put bread crusts and oats in a food processor in batches, process until crumbly.
8. Mix together the bread mixture, cinnamon and sugar in a small bowl. Set aside.
9. Put all the ingredients for the apple filling in a medium bowl, mix evenly.
10. Fill each bread cup with 1 spoon full of apple filling and top with 1 spoon of topping.
11. Bake in the oven on **bottom shelf** for 20 minutes or until golden.
12. Serve in 5 serving plates.