



# Pudding Pie

Cookery School

*Cookery parties and courses to suit all ages*

01295 713705 - Cook@puddingpie.co.uk - www.puddingpie.co.uk

## **Pudding Pie Apple Charlotte**

**serves 4**

1kg Bramley apples, peeled and chopped

100g brown sugar

6 slices bread from a large loaf, about 1/4 inch (5 mm) thick with crusts removed

100g cup cold butter

2 tsp ground cinnamon

100g mascarpone

- Preheat your oven to 200 degrees C.
- Put the apple, 25g of the butter, the cinnamon and the sugar into a pan, bring to the boil and simmer for a few minutes. Remove the lid and simmer for around 5 more minutes, until the apple has softened slightly.
- Take off the heat and add the Mascarpone.
- Meanwhile melt the remaining 75 g of butter gently, and cut each slice of bread into rectangles. Next brush each piece of bread with melted butter (both sides), being careful not to leave any unbuttered patches, then line the pudding basin with approximately three-quarters of the bread (or as much as you need). Don't leave any gaps between the pieces – overlap them and press firmly.
- Fill the lined basin with the mixture. Finally seal the top with overlapping slices of the remaining bread. Place a suitably sized ovenproof plate on top of the pudding and weight it down with a 2 lb/900g scale weight.
- Meanwhile, pre-heat the oven to gas mark 6/400°F/200°C.
- After 30 minutes place the basin (with the weight still on it) in the oven to bake for 35 minutes. Then, with an oven cloth, remove the plate and weight, and bake the pudding for another 10 minutes to brown on top. Leave the pudding to settle in the basin for a minute after removing from the oven, then carefully invert it on to a warmed plate to serve.