Apple charlotte

Layers of bread and butter and thinly sliced apples, with lemon and sugar, baked in a pie dish and turned out.

Makes
1 charlotte, each enough for 5 or 6 people

Cooking time
rather more than 3/4 hour

Kind
Puddings

From
United Kingdom, England

Source
The Book of Household Management, 1861

Allergens

Contains
wheat (gluten): slices of bread and butter
milk: butter, slices of bread and butter

Check the label for
barley (gluten): slices of bread and butter
egg: slices of bread and butter
soya: slices of bread and butter
sesame: slices of bread and butter
sulphites: lemon juice

Suits vegetarians.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

- [ ] butter, for the dish
- [ ] 9 slices of bread and butter, without the crust
  In the source: “9 slices of bread and butter”
- [ ] 6 apples, good-sized; pared, cored and cut into thin slices
  In the source: “about 6 good-sized apples”
- [ ] 1 tablespoon lemon peel, minced
  In the source: “1 tablespoonful of minced lemon-peel”
- [ ] 2 tablespoons lemon juice
  In the source: “2 tablespoonfuls of juice”
- [ ] sugar, to taste
  In the source: “moist sugar to taste”
- [ ] sugar, sifted, to sprinkle over
  In the source: “sifted sugar”

You will need

- a pie dish

Method

1. Grease a pie dish with the butter.
2. Put a layer of the slices of bread and butter at the bottom, then a layer of the apples.
3. Sprinkle over the apples a part of the lemon peel and of the lemon juice, and sweeten with the sugar.
4. Put in another layer of bread and butter, then one of apples, and go on in this way until the dish is full.
5. Cover the top with the peel of the apples, to keep it from browning or burning.

6 ☐ Bake in a brisk oven for rather more than 45 minutes.

7 ☐ Turn the charlotte out on a dish, sprinkle the sugar over it and serve.

Notes

- Beeton defines a tablespoonful as "a measure or bulk equal to that which would be produced by half an ounce of water".[1]

The apples

The source asks for "about 6 good-sized apples", pared, cored and cut into thin slices.[1] In her note on the apple, Beeton says that the best baking apples for early use are the Colvilles, for autumn the rennets and pearmains, and for winter and spring the russets.[1]

This recipe

It follows The Book of Household Management. The source uses British measures (pounds, ounces and imperial pints); the metric and US amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The source asks for "moist sugar to taste"; we name sugar only and keep its words beside the line. Project Gutenberg's text has "torn the charlotte on a dish" where the printed book has "turn". The list says "2 tablespoonfuls of juice"; that it is lemon juice we take from the method, which sprinkles on "the lemon-peel and juice". Its list of ingredients leaves out the butter for the dish and the sifted sugar for the top, which its method uses; it gives no amount for either. It names no oven temperature beyond "a brisk oven", and says "rather more than 3/4 hour" in the method and "3/4 hour" under Time. It does not say what size of pie dish to use.

How the recipes are chosen and converted

Sources

1. The Book of Household Management (https://www.gutenberg.org/ebooks/10136), Mrs. Isabella Beeton; S. O. Beeton, London; Project Gutenberg (the text). The printed pages were read in the Wellcome Library's copy of the first edition, https://archive.org/details/b21527799, 1861.
2. A New System of Domestic Cookery; formed upon principles of economy, and adapted to the use of private families. By a Lady. A new edition, corrected (https://archive.org/details/anewsystemdomes01rundgoog), Maria Eliza Rundell (the title page says only "By a Lady"); John Murray, London; Internet Archive (the copy of Oxford University), 1808.

From The World of Apples, apple.io/recipes/apple-charlotte/