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Apple Charlottes



[Butterbread](#)

It's apple pie – Nature's Own style! Soft, cinnamon-sugary apples are tucked into a Butterbread crust and baked to golden-brown perfection.

Total Time:

40

MIN

Number of Ingredients:

8

Servings:

12

Level:

Medium

Ingredients:

18 slices Nature's Own Butterbread, divided

1/2 cup butter or margarine, softened, divided

4 cups chopped, peeled tart apples

1/3 cup granulated sugar

1/2 teaspoon ground cinnamon

1 teaspoon grated lemon peel

3/4 cup apricot jam or preserves

powdered sugar for garnish

Instructions:

Grease each of 12 muffin cups with 1/2 teaspoon butter.

Roll 6 bread slices flat using rolling pin. Cut two 2 1/2" circles from each slice; set 12 bread circles aside.

Remove crusts from remaining 12 bread slices. Ease 1 slice into each buttered muffin cup, gently pressing bread against bottoms and sides of cups. (Be careful not to tear bread. If bread tears, patch holes with bread scraps.)

Melt 3 tablespoons butter in large skillet over medium-high heat. Add apples, granulated sugar and cinnamon. Cook and stir until apples are tender and liquid has evaporated, about 5 minutes.

Remove from heat; stir in lemon peel.

Divide hot apple mixture evenly among muffin cups. Place bread circles on top of apple mixture. Fold edges of bread slices extending above edges of cups down over circles.

Melt remaining 3 tablespoons butter; brush over surface of bread.

Bake at 350° F for 15 minutes.

Immediately remove Charlottes from muffin cups, placing them upside down on serving plate. Place jam in small saucepan and warm over low heat, stirring once or twice; drizzle 1 tablespoon jam over each hot apple charlotte. Sift powdered sugar over jam.

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