

Brioche Apple Charlotte with Raspberry Sauce
"Fresh Apples Warm Hearts of Bakers,"
By Moira Hodgson
The New York Times, September 13, 1992

Total Time: 1-1/2 hours

2 pounds apples
6 tablespoons unsalted butter
Juice of ½ lemon
2 to 3 tablespoons sugar
8 to 9 slices brioche bread (white bread may be used, avoid supermarket as it tends to get soggy)

For raspberry sauce:
1-pint raspberries (frozen can be used)
¼ cup sugar

1. Preheat oven to 375 degrees.
2. Peel and core apples and cut into one-quarter-inch slices. Melt two tablespoons butter in saucepan and add apples with lemon juice and lemon peel. Add two to three tablespoons sugar (the amount depends upon the sweetness of the apples) and cook the apples over gentle heat. They will get soft. Cook until puree is stiff enough to hold its shape.
3. Meanwhile, melt remaining butter in saucepan and skim off foam.
4. Remove crusts from bread, dip slices of bread into butter and with them line sides and bottom of an oven-proof dish four inches deep and about eight inches in circumference (a souffle dish is perfect).
5. Arrange apples in layers in dish (it can be prepared ahead to this point) and top with remaining bread. Bake uncovered for one hour.
6. Make sauce. Cook raspberries with the sugar for five to 10 minutes, or until soft, and strain through a sieve. Place in a small bowl.