



RESCUING FOOD • NOURISHING COMMUNITIES



RECIPE CARD



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FRUIT CHARLOTTE

SERVES 4-5



INGREDIENTS

- 1 cup bread crumbs
- 2½ Tbsp butter or margarine
- 1 tsp lemon rind
- 1 tsp cinnamon

Fruit:

- 2-3 cans canned fruit (plums, peaches, apricots, apples, pears). OR
- 3 cups fresh fruit (plums, peaches, apricots, apples, pears). OR
- 5 cups Rhubarb
- ½ cup sugar

METHOD

1. Pre-heat oven to 180°C on Bake setting.
2. Gently melt butter in a saucepan.
3. Stir in breadcrumbs until they are well covered with butter. Line a baking dish with ½ the buttered breadcrumbs.
4. Place in oven. Bake for 15-20 minutes until the base is crisp. Remove from the oven and cool.
5. While breadcrumbs are cooking, prepare fruit:
 - a. Canned fruit. Drain. OR
 - b. Fresh fruit. Dice into 2 cm cubes. Remove core or stone from fruit. OR
 - c. Rhubarb. Dice rhubarb into 2 cm cubes. Place in a large pot with sugar and 2 Tbsp water. Cook over a medium heat for 15 minutes or until rhubarb is soft. Stir often to avoid rhubarb sticking to the pot.
6. Place fruit on top of bread base.
7. Mix reserved breadcrumb mixture, sugar, lemon and cinnamon together. Sprinkle over fruit.