



**The recipe  
Charlotte with  
apples.**

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# Recipe:

## ▣ Ingredients:

- ▣ flour (200 grams);
- ▣ chicken egg (4 pieces);
- ▣ soda (0.5 teaspoon);
- ▣ vinegar;
- ▣ sugar (200 grams);
- ▣ apples (2 pieces);
- ▣ dried apricots, raisins

# Method of preparation

- With a mixer whisk the eggs with the sugar until obtain a homogeneous white color. Extinguish soda vinegar and pour in the mixture. Gently sprinkle the flour and knead immediately. The dough should have a consistency, like thick cream. Make sure there are no clumps. For baking it is better to take a silicone form. At the bottom lay the cut slices and peeled apples and dried apricots. If desired, you can add other fruits and berries. Pour the dough. Sprinkle raisins on top. Bake for about 40 minutes in the oven at 180 degrees.



Bon appetite!