

MINCEMEAT CHARLOTTES

GOOD EATS Apple mincemeat

Cooking spray

1 tablespoon sugar

24 slices very thin white bread, divided

1/4 cup butter, melted

1/4 cup cognac

Preheat oven to 350°. Lightly coat 8 (6-ounce) ramekins with cooking spray; evenly dust each ramekin with sugar. Place 16 bread slices on a cutting board or work surface. Cut 16 bread circles with a (2-inch) round cutter; discard bread trimmings. Place 1 circle in the bottom of each ramekin; reserve remaining circles. Trim crusts from remaining bread slices. Cut each slice into 6 (1 1/2 x 1-inch) rectangles. Line sides of each ramekin with 6 rectangles, arranged vertically, side by side (shown at left). Press rectangles gently to fit. Combine mincemeat, butter, and cognac. Place about 1/4 cup mincemeat mixture in each ramekin; top each with 1 remaining bread circle, pressing circles gently onto mincemeat filling. Place ramekins on a baking sheet. Bake at 350° for 30 minutes or until golden. Remove from oven; cool on baking sheet 5 minutes. Place a dessert plate, upside down, on top of each ramekin; invert onto plates. Serve warm.