



Chocolate Cherry Charlottes

 Gluten Free

READY IN



300 min.

SERVINGS



6

CALORIES



413 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 drops almond extract
- ☐ 3.5 oz fine-quality bittersweet chocolate unsweetened chopped (not)
- ☐ 0.7 cup cherries dried sour
- ☐ 0.5 cup heavy cream
- ☐ 0.3 cup kirsch liqueur
- ☐ 6 servings accompaniment: lightly whipped cream sweetened
- ☐ 2 tablespoons sugar
- ☐ 7 tablespoons butter unsalted softened

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Bring cherries, kirsch, and sugar to a boil in a small saucepan, stirring occasionally.
- ☐ Remove from heat and let stand, covered, 15 minutes. Stir in almond extract.
- ☐ Heat cream, chocolate, and a pinch of salt in another small heavy saucepan over low heat, stirring, until chocolate is melted and smooth, about 3 minutes.
- ☐ Remove from heat and add 1 tablespoon butter, stirring until incorporated, then stir in cooked cherries with any liquid.
- ☐ Transfer filling to a metal bowl and freeze, stirring occasionally, until firm but not frozen solid, about 2 1/2 hours.
- ☐ Preheat oven to 350°F.
- ☐ Cut out 12 rounds from bread slices with cookie cutter, then cut 42 (2- by 1 1/2-inch) rectangles from trimmings and remaining slices.
- ☐ Spread 1 side of each round and rectangle with some of remaining butter. Put 6 rounds, buttered sides down, in molds and line sides with rectangles (5 to 7 per mold), buttered sides against mold, arranging them vertically and slightly overlapping, pressing gently to adhere. Trim any overhang flush with rims.
- ☐ Divide filling among molds and top with 6 remaining bread rounds, buttered sides up, pressing gently to fit inside bread rim.
- ☐ Bake charlottes in molds on a baking sheet in middle of oven until bread is golden, about 25 minutes. Cool 5 minutes, then invert plates over charlottes and invert charlottes onto plates.
- ☐ Serve warm.
- ☐ * Available at Broadway Panhandler (866-266-5927 or 212-966-3434).

Nutrition Facts



 **PROTEIN 2.99%**  **FAT 73.31%**  **CARBS 23.7%**

Properties

Glycemic Index:14.18, Glycemic Load:2.79, Inflammation Score:-7, Nutrition Score:5.0099999645482%

Nutrients (% of daily need)

Calories: 413.47kcal (20.67%), Fat: 32.31g (49.7%), Saturated Fat: 20.05g (125.28%), Carbohydrates: 23.5g (7.83%), Net Carbohydrates: 20.91g (7.6%), Sugar: 18.71g (20.79%), Cholesterol: 79.07mg (26.36%), Sodium: 16.8mg (0.73%), Alcohol: 3.35g (100%), Alcohol %: 4.46% (100%), Caffeine: 14.22mg (4.74%), Protein: 2.96g (5.93%), Vitamin A: 1403.6IU (28.07%), Manganese: 0.22mg (11.1%), Copper: 0.21mg (10.68%), Fiber: 2.59g (10.36%), Magnesium: 30.82mg (7.71%), Iron: 1.29mg (7.18%), Phosphorus: 58.82mg (5.88%), Calcium: 49.93mg (4.99%), Vitamin E: 0.66mg (4.39%), Vitamin D: 0.56µg (3.75%), Zinc: 0.5mg (3.37%), Potassium: 116.86mg (3.34%), Selenium: 2.17µg (3.1%), Vitamin B2: 0.05mg (3.07%), Vitamin K: 2.97µg (2.83%), Vitamin B12: 0.09µg (1.49%), Vitamin B5: 0.12mg (1.18%)