

Apple Strudel

Serves: 5-10

Ingredients

1 package (2 sheets)

Frozen Puff Pastry, thawed

6-7 Granny Smith Apples,
peeled, cored, and thinly
sliced

1 cup Golden Raisins

Juice of 2 Lemons

Zest of 1 Orange

1 cup Brown Sugar

1 Tsp. Cinnamon

4 Tbsp. Butter, cold, diced
into pieces.

1 egg beaten with 1 Tbsp.
Milk or water

2 Tbsp. Granulated Sugar,
for sprinkling

1. Preheat oven to 375 degrees. Line one or two sheet trays with parchment paper.
2. In a large bowl toss the lemon juice and orange zest with the apples and raisins to coat. Sprinkle in the brown sugar and cinnamon.
3. Lightly dust the counter or work surface with flour. Lay the first sheet of puff pastry on top and dust a rolling pin with additional flour. Gently unfold the puff pastry and roll it out to 1/8-inch thickness. It should be a large rectangle. Place each pastry on the sheet trays.
4. Evenly spread half of the apple and raisin mixture over the bottom half of the puff pastry square leaving about 1-inch of space along the side edges. Dot the top of the apples with 2 Tbsp. of the cold butter.
5. Brush the edges of the pastry with the egg wash. Fold the top half of the puff pastry over and roll up the edges and crimp with your fingers to seal the edges. Repeat with the second piece of puff pastry and the rest of the apples.
6. Brush the tops of each with egg wash and sprinkle each with 1 Tbsp. of sugar.
7. Make three slits in the top of each pastry with a serrated knife to allow steam to escape.
8. Bake in preheated oven for 35-40 minutes, rotating pan halfway through the baking process for even cooking.
9. Let sit for 15-20 minutes to allow juices to settle or it will run out. Cut each strudel into 6-8 pieces. Serve warm.