

Apple Strudel

Yield: 12 pieces

Ingredients:

2 sheets puff pastry dough
1 egg beaten with a teaspoon of water
4 large apples (pink ladies or Fujis are great)
2 tablespoons jam (or apple butter if you have it)
¼ cup bread crumbs
2 tablespoons cornstarch
¼ cup finely chopped nuts (I use pecans)
¼ cup brown sugar
¼ teaspoon kosher salt
½ cup raisins
½ teaspoon cinnamon
1 teaspoon pure vanilla extract
sugar for sprinkling on top



Preheat oven to 375°F.

- Step 1:** Peel and slice apples. Place in bowl and add cornstarch, sugar, salt, cinnamon and vanilla. Stir to coat.
- Step 2:** On a lightly floured surface roll out each sheet of puff pastry to form a rectangle.
- Step 3:** In the center of each dough rectangle, spread 1 tablespoon of jam (or apple butter). Split the apple mixture between both rectangles leaving at least a 1-inch border of just dough. Equally divide the bread crumbs, nuts and raisins sprinkling over the apples on each rectangle.
- Step 4:** Fold the sides over and bring the top over the apples and the bottom over the top to create a seam. Place the strudel on a parchment-lined baking sheet pan **seam side down**. Cut six equally-distanced slits in the top of the strudel and brush with the egg/water mixture. Sprinkle the tops with sugar.
- Step 5:** Bake for about 35 – 40 minutes or until the top is golden brown. Let the strudel fully cool before slicing. With ice cream or freshly whipped cream it's even more delicious.