

# Apple Strudell

## Ingredients

- 1/2 cup golden raisins
- 2 tablespoons rum
- 4 large apples peeled, cored and finely diced (see notes)
- 3/4 cup packed brown sugar
- 3/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 package 2 sheets frozen puff pastry (thawed)
- 1 egg
- 1 tablespoon milk

## Cinnamon Glaze

- 1 cup powdered sugar
- 2 tablespoons milk
- 1 teaspoon ground cinnamon
- 1/2 teaspoon vanilla extract

## Method

Mix raisins and rum in a small bowl. Place the bowl in a sink filled with a couple inches of hot water; soak for 15-20 minutes.

Drain any excess rum from raisins. Mix raisins, apples, brown sugar, cinnamon and nutmeg in a large bowl.

Preheat oven to 400 degrees. Lay out two large pieces of parchment paper for working and baking on. Gently unfold the puff pastry and place one on each piece of parchment paper. Using a rolling pin gently roll the folds and creases in the pastry to smooth the dough. Divide the apple mixture evenly between the two sheets spreading up through the center of the dough.

Using a pizza cutter cut the dough in strips about 1/2 to 3/4 inch wide being careful to line up the cut as close as possible on both sides of the apple mixture. Gently (using the parchment paper) move the cut puff pastry to baking sheets keeping the parchment paper on the baking sheets.

Fold each strip across at a little bit of a downward angle starting with either the left or the right. So you will go left, right, left, right. As you go along moisten the far outer one inch of the strips that that you fold in second (or in this case the right) lightly with water. Using paper towels soak up any excess juice around the edges of the strudel.

In a small bowl beat egg and milk. Using a pastry brush lightly coat the tops and sides of the strudel. Bake for 35-40 minutes or until golden brown.

In medium bowl whisk together powdered sugar, milk, ground cinnamon and vanilla. Drizzle over fully cooled apple pastry.

