

Crisp Apple Strudel



Ingredients

500g packet puff pastry
4/5 medium apples
Zest of a lemon
140g sugar
2 tsp ground cinnamon
1 tbsp flour
1 tsp vanilla essence
80g raisins or sultanas
1 egg, beaten with 3 tbsp milk
Icing sugar/caster sugar to dust

Equipment

Apple peeler
Mixing bowl
Baking parchment
Baking tray

Method

1. Preheat the oven to 200°C and line a baking tray with baking parchment.
2. For the filling, peel the apples and cut into quarters and then small cubes.
3. Mix the sugar, raisins, cinnamon, and flour together in a small bowl. Add the mixture to the cubed apples, along with the vanilla and lemon rind. Gently stir the ingredients together and add the raisins and lemon zest.
4. Roll out the puff pastry and place the filling down the centre. Don't use all the filling if there is too much.
5. Fold one flap of pastry over the filling and brush with the egg/milk mixture. Follow with the other flap of pastry over it and press firmly, and create a sausage shape. Seal the ends with more of the egg/milk mixture.
6. Carefully turn the strudel over so the smooth side faces up and lay on the lined baking tray. Brush it with the remaining egg/milk mixture.
7. Make some diagonal lines across the top of the strudel pastry with a sharp knife, or create a lattice pattern. This allows the steam to escape.
8. Bake in the middle of the pre-heated oven for about 20-25 minutes or until browned and cooked. Remove from oven and rest for 20 minutes.
9. Dust the top with sieved icing sugar or caster sugar if you prefer and serve with custard, cream, or ice-cream.