



# Apple Strudel

## Ingredients:

- 1 Granny Smith apple - peeled, cored and coarsely
- 3 Granny Smith apples - peeled, cored and sliced
- 1 cup brown sugar
- 1 cup golden raisins
- 1 sheet frozen puff pastry, thawed
- 1 egg
- 1/4 cup milk

## Directions:

Preheat oven to 400 degrees F (200 degrees C) and line a baking sheet with parchment paper.

1. Place apples in a large bowl. Stir in brown sugar and golden raisins; set aside.
2. Place puff pastry on baking sheet. Roll lightly with a rolling pin.
3. Arrange apple filling down the middle of the pastry lengthwise. Fold the pastry lengthwise around the mixture. Seal edges of pastry by using a bit of water on your fingers, and rubbing the pastry edges together.
- 4 Whisk egg and milk together, and brush onto top of pastry.
5. Bake in preheated oven for 35 to 40 minutes, or until golden.