



APPLE STRUDEL

INGREDIENTS

Country Range Puff Pastry

3 Braeburn apples, peeled and sliced

pinch of Country Range Ground Cinnamon

2 tsp caster sugar

1 egg, beaten, for glaze

icing sugar, for dusting

METHOD

1. Roll out the pastry to approx 30cm x 8cm. Place the apples, sugar and cinnamon into a bowl, mix together and then sprinkle into the centre of the pastry.
2. Fold the pastry over the apple mixture, brush with beaten egg then place onto a non-stick baking tray. Sprinkle with icing sugar then bake for 25 minutes at 200°C.
3. Remove from the oven, dust again with icing sugar and serve.