

APPLE STRUDEL DANISH

INGREDIENTS

4 medium apples (I used honey crisps), peeled, cored and sliced
3 tablespoons butter
1/3 cup sugar,
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 cup raisins (optional)
2 sheets (1 box) frozen puff pastry, defrosted
1 egg plus 1 tablespoon water, lightly beaten, for egg wash
1/2 cup sliced almonds (optional)

DIRECTIONS

Peel and slice apples. In a sauté pan over medium heat, melt 3 tablespoons of butter. Once melted, add apples, sugar and sauté until tender, approximately 5-8 minutes. Add raisins, if using. Set aside to cool.

Preheat the oven to 375F. Prepare 2 cookie sheets with silpat or parchment.

Unfold 1 sheet of puff pastry onto a lightly floured board and roll it slightly with a floured rolling pin until it's a 12 by 10-inch rectangle. Using a pizza cutter or sharp knife, cut 5 x 4 inch rectangles (you should get 6 danish from each sheet). Place approximately 2-3 tablespoons apple mixture in the center of each rectangle.

Fold over sides of pastry and using a bit of water, pinch and seal the edges together, as well as the ends. Turn over (so the seal side is down) onto the cookie sheet. using a sharp knife, make 3-4 slits cross-wise on the pastry. Repeat with remaining pastry and refrigerate for 15-20 minutes.

Brush each danish with a bit of egg wash and sprinkle with a few sliced almonds. Bake for 20-25 minutes, until pastry is a light golden brown.