**Apple Strudel**

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| **Equipment needed**   * Mixing bowl * Peeler * Knife * Chopping boards and mat * Apple wedger * Baking tray and baking paper | **Ingredients**   * 2 cups of apple puree (approx. 400g) * 2 fresh apples * 2 tbsp caster sugar * 1 tbsp plain flour * 1 tsp cinnamon * 2 tbsp sultanas * 2 sheets of puff pastry * Icing sugar, to dust * milk |
| **Notes**:   * Work in pairs today. * Each pair will follow the recipe independently to make the strudel.   **What to do**   * Collect equipment and ingredients, (you will need to share some ingredient containers with the other pair). * Preheat oven to 190°C. * Take pastry out of freezer to defrost. * Combine sugar, flour, sultanas and cinnamon in a bowl. * Peel, core, and dice the fresh apples * Add apple puree and fresh apples to the mixing bowl and stir well * Line a baking tray with non-stick baking paper. * Place the pastry onto the baking paper. Put half of the apple mixture onto each sheet of pastry, (kind of like you are making a flat sausage roll). * Roll the pastry into a large log. Place, seam side down, on the baking tray. * Brush the top with milk and cut 7 slits in the top to let the steam out. * Bake for 30 minutes or until golden * Cut each log into 8 pieces * Dust with icing sugar and serve   Clean up.  Note: 2kg fresh small apple made 1.15kg cooked apple. Need 700g fresh apple to make this recipe. | |