**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
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| **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. |