# Sound-of-Music  Strudel



Ingredients

- 1 Granny Smith apple, peeled, cored, and coarsely shredded; plus 3 Granny Smith apples, peeled, cored, and sliced.
- 1 cup brown sugar
- 1 cup golden raisins
- 1 sheet frozen puff pastry, thawed
- Water, optional, to taste
- 1 egg
- 1/4 cup milk
- Confectioners' sugar, to taste, for garnish

Directions

1) Preheat the oven to 400 degrees F.
2) In a large Bowl, add the 1 shredded Granny Smith apple, the 3 slice Granny Smith apples, the brown sugar, and the golden raisins and stir to combine.  Set it aside.

3) On a flat surface, cut a sheet of parchment paper that fits an 18x26-inch baking sheet and add the puff pastry sheet on the top of the sheet of parchment paper.
4) With a rolling pin, lightly roll the thawed puff pastry sheet to flatten it.
5) Transfer the parchment paper with the rolled puff pastry sheet onto an 18x26- inch baking sheet.
6) Lengthwise, in the middle of the rolled puff pastry sheet, evenly add the apple mixture, leaving about a 1-inch border of dough bare at each end and about 4-5-inches of dough bare on each side, for folding.
7) With a sharp knife, on the 4-5-inch unfilled sides of the rolled puff pastry, cut 6 or 7 strips into each side for folding, from the apple mixture to the edges of the dough.
8) Fold the end pieces over the apple mixture, then fold the cut strips of the dough over the apple mixture to close the strudel.
9) With a pastry brush, lightly dampen the edges of the puff pastry with the water and press or crimp the edges to seal.
10) In a small bowl, add the egg and milk and whisk to combine.
11) With a clean pastry brush, evenly brush the egg wash on the top of the pastry.
12) With a sharp knife, cut about 2 or 3 slits in the puff pastry dough to allow steam to escape.
13) Bake until golden-brown, about 35-40 minutes.
14) With a clean sharp knife, cut the strudel into serving-size slices.
15) Serve the strudel sprinkled with the confectioner’s sugar.