



# Easy Apple Strudel



Prep  
30 m

Cook  
40 m

Ready In  
1 h 10 m

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Publix Super Market  
3615 W Gandy Blvd  
TAMPA, FL 33611

Recipe By: JESSLUV

"This apple strudel recipe is very simple to make, yummy and best of all, inexpensive."

## Ingredients

1 Granny Smith apple - peeled, cored ~~and coarsely shredded~~ **4 chopped apples**  
3 Granny Smith apples - peeled, cored ~~and sliced~~  
1 cup brown sugar  
1 cup golden raisins

1 sheet frozen puff pastry, thawed  
1 egg  
1/4 cup milk

## Directions

- 1 Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper.
- 2 Place apples in a large bowl. Stir in brown sugar and golden raisins; set aside. Place puff pastry on baking sheet. Roll lightly with a rolling pin. Arrange apple filling down the middle of the pastry lengthwise. Fold the pastry lengthwise around the mixture. Seal edges of pastry by using a bit of water on your fingers, and rubbing the pastry edges together. Whisk egg and milk together, and brush onto top of pastry.
- 3 Bake in preheated oven for 35 to 40 minutes, or until golden brown.

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