

Quick Tasty Applestrudel

For 1 Applestrudel (ca.10-12 pieces)

Ingredients

1x Ready Rolled Puff Pastry 275 g, ca. 24 cm x 38 cm
100 g Jam, I use strawberry or raspberry
13-15 Sponge Fingers (depends on the size of the fingers)

500 ml Milk
37 g Traditional Custard Powder
2 Dessert Spoons of Sugar, ca. 25 g

1 Jar of Apple Sauce, ca. 300 g
1 Apple peeled, cored and diced into small chunks, ca. 170 g
2 Dessert Spoons of Kate's Cinnamon Sugar, ca. 25 g

To coat the Applestrudel: Egg White und 2-3 Dessert Spoons of Kates Cinnamon Sugar, ca. 37 g

Preparation

Take the puff pastry out of the fridge. Preheat the oven to 210°C.

Put 450 ml milk into a saucepan on medium heat.

Put 50 ml of milk into a bowl and mix together with the custard powder and 2 dessert spoons of sugar. Mix well so that there are no lumps.

Cut the puff pastry to size if needed, ca. 24 cm x 38 cm, and put onto the baking tray, making sure it is on baking paper. This will help later. If you imagine that the pastry is divided into thirds, lengthways, spread your jam onto the middle part. Now make a long row of sponge fingers on top of the jam.

Cut the apple into small pieces and mix with 2-3 tablespoons of Kate's cinnamon sugar.

Bring the milk to a boil and stir in the custard powder-milk mixture with a whisk to avoid lumps.

Take off the heat and pour carefully over the sponge fingers making sure not to pour any onto the puff pastry, this will make it melt before you have time to put it in the oven. You will only need 2/3 of the custard so pour the rest for another dessert into a small bowl.

Carefully spoon the apple sauce onto the custard. You may have some leftover and you can put this on top of the leftover custard.

Scatter the apple pieces over the apple sauce.

Now use the baking paper to help you pull the puff pastry over the filling. Stretch the pastry gently by pulling it carefully. Now brush a 2cm strip of egg white onto the edge of the stretched pastry. (Egg white is a super glue for pastry!)

Now pull the other side of pastry over also using the baking paper and gently stretch over the egg white „glue“ strip. Press down gently to stick the pastries together.

Carefully brush the whole pastry with egg white then sprinkle 2-3 dessert spoons of Kates Cinnamon Sugar over it.

Bake in the middle of the oven for approx. 15-20 minutes until golden brown.

Tip

You can use any fruit, even tinned fruit as long as it is well drained. Tastes amazing with whipped cream or icecream.

KÜCHENSCHMIDE



Video