

# Apple Strudel

## INGREDIENTS

### Quick Puff Pastry

- 1 1/4 cup of all-purpose flour
- 3/4 cup of cake flour
- 1/4 teaspoon of salt
- 1 teaspoon of sugar
- 1/2 pound of butter diced
- 1/2 cup of water

### Filling:

- 5 granny smith apples peeled and diced
- 1 stick of butter
- 1/3 cup sugar
- 1/3 brown sugar
- 1 tablespoon of apple cider vinegar
- Ground cinnamon and nutmeg
- Pinch of salt
- Teaspoon of vanilla

You can use store bought puff pastry or phyllo (filo dough) for this recipe for ease, or follow the recipe below for homemade quick puff pastry.



### Quick Puff Pastry

Stir together flours, salt and sugar in the bowl of a stand mixer fitted with the paddle attachment, scatter butter over flour mix to combine then add water until mixed in but butter is still in pieces.

Transfer dough to floured surface and pat into a rectangle about 3/4 inch thick.

Roll dough out to about 12inch x 6inch and about 1/2 inch thick.

With the short side facing you fold the bottom

third half way up and then do the same with the top third, like folding a letter. Then rotate clockwise so seam is at you left.

Roll out again to 12inch x 6inch and repeat five times (refrigerate dough for 20 minutes after each turn so butter will not soften).

Cover dough with plastic wrap and refrigerate four hours or overnight.

When ready to use on lightly floured surface roll dough out to roughly 12inch x 9inch and then you can layer apples and roll or use dough for your favorite recipe.



### Filling:

Melt half of butter in large sauté pan then add diced apples.

Add remaining ingredients and cook apples on stove until caramelized about 20 minutes, let cool.

Using either puff pastry or phyllo dough, brush dough with remaining half stick of butter (if using phyllo dough you need to brush all layers, roughly ten layers or desired thickness).

Place cooked apples with some of the juices (save some of the apples to serve with strudel) on bottom third of dough and start to roll until you form a log.

Brush with butter and sprinkle cinnamon and sugar over dough.

Place on a cookie sheet lined with parchment paper.

Bake in a 350 degree oven and bake for about 30 minutes or until golden brown.

Serve with fresh whipped cream or vanilla ice cream!



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