

APRICOT STRUDEL THE EASY WAY

- 1 pound frozen puff pastry (defrosted in refrigerator)
- 1 Tablespoon fresh lemon juice
- 1 tart green apple, peeled
- 6 oz, coarse chopped dried apricots, cored and grated
- 1 cup apricot nectar
- 1/2 cup raisins
- 1/2 cup sugar
- 1 egg mixed with 2 teaspoons water for egg wash
- 1/2 chopped black walnuts

1. Preheat oven to 450.
2. Place apricots, nectar and sugar in a small saucepan; nectar should almost cover the apricots. Bring to a boil.
3. Reduce heat and simmer COVERED, until the apricots are soft and most of the liquid is absorbed (about 25 minutes). The mixture should be a thick puree. Remove from heat and cool to room temperature.
4. Stir in nuts, lemon juice and raisins. Taste for sweetness or tartness and add additional sugar or lemon juice to taste.
5. On a lightly floured surface, roll 2 sheets of the pastry to each measure 15" X 10". Spread half of the cooling filling over the bottom half of one pastry, leaving a 1 1/2 inch border all around.
6. Brush border with enough egg wash to moisten it.
7. Fold top half over filling, pressing edges together and crimping with a fork to make approximately a 15" X 15" strudel. Place on a rimmed baking sheet.
8. Repeat with the remaining pastry and filling.
9. Bake strudel for 10 to 14 minutes or until pastry is golden brown.
10. Cut into 1 1/2 to 2 inch slices. Serve warm if possible. Recipe makes 2 strudels, 6 to 8 slices each.

This recipe is pareve and really delicious. Enjoy!

Love,
Dorothy