

THE CURRANT FARM'S BLACKCURRANT & APPLE STRUDEL



Ingredients for the blackcurrant apple strudel

- 1 large Golden Delicious apple, peeled, cored and sliced 1/8 to 1/4-inch thick
- 1/2 lemon, juiced
- 1 cup blackcurrants, fresh or thawed
- 1/2 cup sugar, plus 2 tablespoons
- 2 tablespoons cold butter, cut into small pieces
- 2 tablespoons butter, melted All-purpose flour, for dusting
- 1/2 cup oats
- 1 sheet frozen puff pastry, thawed according to directions on box.
- 4 teaspoons ground cinnamon

Preparation of blackcurrant apple strudel

Position an oven rack in the center of the oven and preheat to 375 degrees F. In a lg. bowl, toss the sliced apples with the lemon juice until the apples are thoroughly coated. Add the Blackcurrants, 1/4 cup sugar, and the 2 tablespoons

cold cubed butter and toss well. Set aside.

- Lightly dust the work surface with flour. Lay the puff pastry on top and dust the rolling pin with additional flour. Gently roll the puff pastry to 1/8-inch thickness.
- Position the sheet of puff pastry on a parchment lined baking sheet.
- Sprinkle the Quaker Old Fashioned Oats on half of the pastry to absorb the juices
- Spread the Black Currant & apple mixture on top of the oats leaving about 1-inch of space along the side edges.
- Sprinkle 2 teaspoons of cinnamon over the mix.
- Brush some of the melted butter along the 1" edge of the pastry to help seal.
- Fold the other half over the mix and pinch to seal the edges together tightly.
- Brush the entire strudel with the melted butter.
- Sprinkle with 2 teaspoons of cinnamon and remaining sugar.
- Using a sharp knife, make 3 diagonal slits across the top of the strudel.
- Bake for 40 minutes, rotating halfway through cooking, until the pastry is puffed and golden brown.

Recipe originally shared by www.currantc.com