

APPLE STRUDEL

Submitted by Joan Roy

(If you want to make your own dough see:

THE NEW YORK TIMES COOKBOOK by James Claiborne

INGREDIENTS:

Two frozen ready-rolled puff pastry sheets

Two or more tablespoon fine dry bread crumbs

Melted butter

Apple filling:

6 tart apples , peeled and cored

1 cup raisins

1 cup chopped walnuts or almonds

1 cup sugar

1 teaspoon cinnamon

DIRECTIONS:

Roll out pastry sheets, one at a time, on a floured towel. With a pastry brush, brush the entire surface of the dough generously with melted butter or salad oil. Sprinkle lightly, and as evenly as possible, with fine dry bread crumbs.

Cut apples into thin slices and mix with remaining ingredients.

Place half the filling on the pastry sheet the full width of the sheet and approximately two inches from one of the ends. Carefully fold the two inches of dough over the filling. Pat the dough, if necessary to make it adhere. Starting at the opposite end from the fold, lift the edge of the towel on to the filling and continue lifting to make the dough roll over and over itself. The dough maybe rolled directly onto a lightly buttered baking sheet. Brush with melted butter.

Repeat with the other pastry sheet and remaining filling.

Bake in a preheated moderate oven (350 F.) until golden brown, about 25 to 30 minutes. Slide the strudels onto a bread board and cut into two-inch pieces.