

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**