



# Apple Strudel Pie

A homemade desert that everyone loves.



Easy



20 minutes prep time



6 servings



35 minutes bake time



## Ingredients

- Jus-Rol™ Sweet Shortcrust Block
- 1 kg Cooking apples, peeled, cored and cut into thick slices
- 100 g Demerara sugar
- 1 Lemon, juice and zest
- 100 g Sultanas
- 1 tsp Cinnamon
- 50 g Hazelnuts, roasted and chopped

## Equipment required

21cm Pie Dish

Pastry Dish

Rolling Pin

Sharp Knife

## Method

Preheat the oven to 200°C  
(180°C in a fan oven) Gas 6.

- 1 Combine the prepared apples with sugar, lemon juice and zest, mix well and pile into a pie dish.
- 2 Roll out the pastry large enough to cover dish with some room to spare. With a sharp knife cut strips of pastry from the edges and use to form a rim on the pie dish edge. Brush the edge with water to help the pastry to stick, then brush the pastry rim with water.
- 3 Carefully lift the pastry and lay over the pie dish, press down the edges to form a good seal and trim off excess with a sharp knife. Make a small hole in the centre to allow the steam to escape and sprinkle with a little more sugar.
- 4 For an extra special finishing touch use the pastry trimming to decorate the pie top by cutting out leaf shapes and placing them on top.
- 5 Bake for 20 minutes then lower heat to 180°C (160°C for fan assisted)/Gas M4 and continue cooking for further 15 minutes until the pastry is golden brown.
- 6 Top tip - for a nutty addition try adding 50g of hazelnuts to the mix.