

## One of our lovingly created Kindred Recipes!

### Apple and Date Strudel

#### Ingredients

(Based on Family of 4)

- ✓ 300g Tinned apples
- ✓ 50g Chopped dates
- ✓ 1 Sheet puff pastry
- ✓ 1 Egg

#### Method

- ✓ Place the puff pastry onto a lined baking tray.
- ✓ Add the apples and dates onto the pastry in a line leaving enough pastry to fold over.
- ✓ Roll the pastry around the fruit and turn over so the seal is at the bottom.
- ✓ Slice small slits into the top of the pastry to let the steam out
- ✓ Beat the egg and then brush a small amount of the egg on top of the strudel.
- ✓ Heat the oven to 200 degrees and bake until golden brown.
- ✓ Serve and Enjoy!