

DESSERT

Puff Pastry Apple and Raisin Strudel

11 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
60 min	20 min	40 min	8	\$0.75	302 kcal



Ingredients

- ☐ 2 tablespoons cold butter, cut into small pieces, plus 2 tablespoons butter, melted
- ☐ 1 lemon, juiced
- ☐ 1 cup raisins
- ☐ ¼ cup sugar, plus 3 tablespoons
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 sheet frozen puff pastry, thawed
- ☐ 2 large Golden Delicious apples, peeled, cored and sliced 1/8 to 1/4-inch thick

EQUIPMENT Bowl, Baking sheet, Oven, Rolling pin, Serrated knife

Method

- 1

Position an oven rack in the center of the oven and preheat to 375 degrees F.
- 2

In a medium bowl, toss the sliced apples with the lemon juice until the apples are thoroughly coated.

- 3 Add the raisins, 1/4 cup sugar, and the 2 tablespoons cold cubed butter and toss well. Set aside.
- 4 Lightly dust the counter or work surface with flour.
- 5 Lay the puff pastry on top and dust the rolling pin with additional flour. Gently roll the puff pastry to 1/8-inch thickness.
- 6 Spread the apple and raisin mixture over the bottom half of the puff pastry square leaving about 1-inch of space along the side edges. Fold the top half of the puff pastry over and pinch to seal the edges together.
- 7 Brush the entire strudel with the melted butter and then sprinkle with cinnamon and remaining sugar. Using a serrated knife, make 3 diagonal slits across the top of the strudel.
- 8 Place the strudel on a parchment lined baking sheet and bake for 40 minutes, rotating halfway through cooking, until the pastry is puffed and golden brown.

Nutrition per serving

302	3 g	15 g	42 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.8 g · 30% of daily needs
Fibre			3.2 g · 13% of daily needs
Sugar			12.4 g · 14% of daily needs
Sodium			105 mg · 5% of daily needs
Cholesterol			7.5 mg · 3% of daily needs
Vitamin C			5 mg · 6% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/puff-pastry-apple-and-raisin-strudel-141996