

Apple Strudel

4 medium apples - peeled, cored, and chopped

$\frac{3}{4}$ cup white sugar

$\frac{1}{2}$ cup raisins

$\frac{1}{2}$ cup chopped walnuts

2 teaspoons ground cinnamon

1 tablespoon all-purpose flour

$\frac{1}{2}$ (17.5 ounce) package frozen puff pastry, thawed

1 large egg, lightly beaten

1 tablespoon sugar in the raw, or to taste

Preheat the oven to 400 degrees F (200 degrees C). Combine apples, $\frac{3}{4}$ cup sugar, raisins, walnuts, and cinnamon in a large bowl for the filling. Dust a flat work surface lightly with flour. Unroll puff pastry and sprinkle lightly with flour. Roll out slightly and mark into 3 equal sections. Spoon filling into the central section then fold over the section on the left and brush with egg. Fold the right section on top, just like a letter. Make shallow diagonal cuts in the top layer of the apple strudel. Brush with egg and sprinkle with 1 tablespoon sugar. Bake in the preheated oven until apple strudel is puffed up and golden, 25 to 30 minutes.