

Homemade Toaster Strudel

Ingredients

- 2 sheets of puff pastry
- 1 large egg
- 1 Tbsp water
- Ingredients for whichever pastry you are making.

Icing

- 1 ½ Tbsp salted butter, (melted)
- 1 cup powdered sugar
- 1 ½ Tbsp half and half, then more if needed
- ¼ tsp vanilla extract
- 1/8 tsp almond extract

Directions:

1. Preheat oven to 400 degrees
2. Place 1 sheet of puff pastry on a lightly floured surface, and cut into 6 equal rectangles
3. In a small mixing bowl prepare the filling based on the type of toaster strudel you chose to make.
4. Put the filling onto the pastries and leave about a ½ edge around all edges.
5. In a small bowl whisk together, egg with 1 Tbsp water.
6. Lightly brush rim (section around edges not covered with filling.) with egg mixture. (you can use your fingertip because only a small amount is needed)
7. Layer 2nd sheet of puff pastry over the coated puff pastry.
8. Press edges to seal.
9. Use a pizza cutter to cut the top layer through the bottom layer of pastries.
10. Brush the tops of each strudel lightly with egg wash.
11. Bake until golden brown. (About 20 minutes)
12. Let cool on wire rack until warm and drizzle icing over the top.



Step 2



Step 4



Step 7-9



Step 11 & 12

Directions for Icing:

1. Whisk together all ingredients in a small bowl until well blended.
2. Add more half and half to thin as needed.
3. Transfer to a small resealable bag and cut tip from one corner to drizzle.

