

APPLE STRUDEL



- 1** Preheat oven to 400° F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top of the baking sheet, then place pastries on parchment paper and make sure pastries have at least 1/2" space between each piece to bake evenly.
- 2** Place the two baking sheets in the middle of the oven. Bake pastries 35-40 mins. in a conventional oven, 30-35 mins. for convection, or until golden brown.
- 3** When pastries are done, remove from oven and allow to cool. Dust the top of the apple strudel with powdered sugar. Let the pastries cool down completely before you enjoy them, which takes about 15 mins, since the filling takes longer to cool. Because all ovens vary, check the pastries 5 mins. before the recommended baking time.

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Sweet Fact Our signature Apple Strudel is made with cake crumbs from founder Rosa Porto's original Cuban Cake recipe!