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Homemade Toaster Strudel Recipe

Author: Cherchies® Specialty Foods

## HOMEMADE TOASTER STRUDEL RECIPE

### Ingredients

- 2 packages reduced fat canned crescent rolls (seamless worked great)
- 8 Tablespoons (Tbsp) Cherchies® Apple Butter, Cherchies® Cherry Butter, or Cherchies® Strawberry Butter Spreads (or one of each:) (You could also substitute Cherchies® Blackberry Preserves, or Cherchies® Apricot Pineapple Preserves mixed with 1 Tablespoon of cornstarch)
- 1 egg, beaten
- 1/2 cup powdered sugar
- 1 Tablespoon milk
- 1/2 teaspoon (tsp) vanilla

### Preparation

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper and dust the parchment paper with a tiny bit of flour (1 Tbsp?). Roll out the packaged crescent dough on the parchment paper, and press the seams of the two crescent rolls together. With a pizza cutter or knife, cut four even vertical sections of the dough.
2. Next, cut the dough in the other direction.
3. Using your finger (you could use a pastry brush, but why? It's fun to play with your food), dip your finger into the egg and coat the perimeter of the pastry with the egg. Continue this process for the rest of the pastries.
4. Take the other half of the pastry and gently place it over the filling half. Use a fork to seal the edges of the pastry.
5. Brush egg onto sealed pastries. and prick each pastry a couple of times with a fork. This will allow some of the steam to escape during cooking. Bake for about 25 minutes or until pastries are golden brown. While toaster strudels are baking, make the icing.
6. Using a small bowl, mix together the powdered sugar, milk and vanilla. Fill icing into a small re-closable plastic bag and snip off the corner of the bag. This will become your disposable icing bag. Remove pastries from the oven and allow to cool for about 10 minutes. Drizzle the pastries with the icing.
7. Sweet, fruity, delicious, homemade toaster strudels! Perfecto! Enjoy!



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