

Pear Ginger Strudel



Ingredients:

1 sheet	Frozen puff pastry, thawed
1 15-ounce can	Pear halves drained, (slice each half into 4 slices)
¼ cup	Sugar, granulated
2 Tablespoons	Pear Ginger Jam, melted
2 teaspoons	Cinnamon
½ teaspoon	Ground ginger
1/3 cup	Raisins
¼ cup	Walnuts, chopped
1 egg	Beaten

Directions:

Preheat oven to 375 degrees F. Line baking sheet with parchment paper, unfold pastry and place on parchment.

In medium bowl combine sugar and cinnamon, mix well. Reserve two teaspoons and set aside. Add pears, raisins, walnuts, ginger and melted jam, mix well.

Spoon mixture down the center of the pastry sheet. Cut slits in dough, 1 inch apart, down both sides of filling. Brush the pastry edges with beaten egg and fold over dough. Brush top of pastry with remaining egg and sprinkle with reserved cinnamon sugar mixture.

Bake 25-30 minutes or until golden brown. Serve warm with vanilla ice cream or let cool.

