

Pancake Streudels



Serves 6 Prep 25 mins Cooking 35 mins Easy

Ingredients

For the streudels

85g butter
85g light muscovado sugar
6 eating apples (Cox's?), peeled, each cut into 12 wedges
85g pecans, roughly chopped
85g raisins
squeeze lemon juice
6 pancakes
icing sugar to dust

For the pancakes

100g plain flour
2 large eggs
300 ml milk
1 tbsp vegetable oil

To make the pancakes:

1. Heat the oven to 180C/350F/gas mark 4.
2. Put the flour, eggs milk and a pinch of salt into a bowl or large jug, then whisk to a smooth batter. Set aside for 30 mins to rest if you have time, or start cooking straight away.
3. Set a medium frying pan over a medium heat and carefully wipe it with some oiled kitchen paper. When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go. Once cold, you can layer the pancakes between baking parchment.

For the streudels

1. Heat the butter and sugar in a frying pan, stirring until dissolved. Toss in the apples and cook, stirring gently, for 3-4 minutes until softened. Add the pecan nuts and let them brown a little.
2. Remove from the heat and stir in the raisins and the lemon juice. Spoon some filling into the centre of each pancake.
3. Fold two sides of the pancake into the centre to overlap over the filling slightly. Bring the third side over, then flip the whole pancake over to make a square pouch. Cut in half diagonally and serve with a generous sprinkling of icing sugar.