

Tu Bi'Shvat Strudel

- 1 Package of puff pastry (defrosted)
- 3-4 cups of fruit (Pick your favorite berries, apples, or peaches!)
- Either white sugar or brown sugar to coat fruit, depending on your fruit (white for berries, etc. brown for apples, peaches, etc.)

INSTRUCTIONS

1. Preheat the oven to 400 degrees, or whatever your puff pastry says to bake it at.
2. Dice fruit into bite size chunks; if using berries cut them in half. Coat your fruit in sugar, just enough so that it's lightly coated. (Your fruit/sugar mixture is your filling.) If you'd like to add anything else (chocolate chips, nuts, etc.) feel free.
3. Cut your puff pastry into even shapes (I prefer rectangles, but you can get creative).
4. Put a scoop of your fruit filling on a piece of puff pastry.
5. Place another piece of puff pastry on top, and seal the edges with a fork.
6. Cut slits or poke small holes in the top to let some air out while they bake.
7. Place pastries in the oven, and take out when golden brown.