



THE J.M. SMUCKER Co

Peach Pecan Strudel

Prep Time Cook Time Serves Difficulty

25 mins 55 mins 10 N/A

Ingredients

- **Crust:**

- 2 cups Robin Hood® Original All Purpose Flour

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- 1 tsp salt
- 3/4 cup well-chilled All Vegetable Shortening
- 4-8 tbsp ice cold water

- **Filling:**

- 4 cups peeled and chopped peaches
- 1/2 cup chopped toasted pecans (optional)
- 1/2 cup Sugar in the Raw® Natural Turbinado Sugar
- 1/2 cup Smucker's® Pure Orange Marmalade
- 2 tbsp Robin Hood® Original All Purpose Flour

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- 1 tsp cinnamon

- **Topping:**

- 1 egg, beaten
- 2 tbsp Sugar in the Raw® Natural Turbinado Sugar

Directions

Step 1:

Mix flour and salt in a large mixing bowl.

Step 2:

Cut chilled shortening into 1/2" (1 cm) cubes. Work in shortening cubes into flour mixture using a pastry blender or two knives, in an up and down chopping motion, until mixture resembles coarse crumbs with some small pea-sized pieces remaining.

Step 3:

Sprinkle half the maximum recommended amount of ice cold water over the flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together.

Step 4:

Shape dough into a ball. Flatten ball into 1/2" (1 cm) thick round disk.

Step 5:

Wrap dough in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.

Step 6:

Preheat oven to 375°F (190°C). Line baking sheet with parchment paper.

Step 7:

Combine chopped peaches, pecans, sugar, marmalade, flour and cinnamon in a large bowl and mix gently.

Step 8:

Roll dough from center outward on a lightly floured surface into a rectangle approximately 10" x 22" (25 cm x 56 cm). Place dough on prepared baking sheet. Spoon peach mixture lengthwise, along center of pastry. Roll up to form a log shape. Press all the edges together.

Step 9:

Brush with beaten egg, sealing all the edges. Sprinkle with sugar. Using a sharp knife cut slits about 2" (5 cm) apart.

Step 10:

Bake in preheated oven 50 to 55 minutes, or until fruit is tender and crust is golden. Cool on wire cooling rack.

Images

