

Easy Apple Strudel by The Canadian Living Test Kitchen

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Servings: 8



Ingredients:

- 4 apples, peeled and quartered
- 1/2 cup (125 mL) granulated sugar
- 1/4 cup (50 mL) chopped walnuts, pecans or almonds
- 1/4 cup (50 mL) raisins
- 1 tsp (5 mL) grated lemon rind
- 1/2 tsp (2 mL) cinnamon
- 6 sheets phyllo pastry
- 1/2 cup (125 mL) butter, melted (approx)
- 1/3 cup (75 mL) fine dry bread crumbs
- Icing sugar

Preparation:

Finely slice apple quarters crosswise. Place in bowl and toss with sugar, nuts, raisins, lemon rind and cinnamon; set aside.

Place 1 sheet of phyllo on damp tea towel. Cover remaining phyllo with damp cloth. Brush sheet with some of the butter; sprinkle with 1 tbsp (15 mL) bread crumbs.

Layer remaining phyllo, brushing each sheet with butter and sprinkling with remaining bread crumbs.

About 2 inches (5 cm) from one long edge of pastry, spoon apple mixture lengthwise down pastry in 3-inch (8 cm) wide strip, leaving 2-inch (5 cm) border of pastry at each short end.

Starting at long edge nearest filling, carefully begin to roll phyllo over filling.

Roll up strudel jelly roll-style, folding in edges as you roll.

Roll up firmly but allow a little slack for expansion. Carefully place strudel seam side down on greased baking sheet. Brush with butter.

Cut 7 slits in top. Bake in 400°F (200°C) oven for 30 to 35 minutes or until crisp and golden. Transfer to rack or serving platter. Just before serving warm or at room temperature, dust with icing sugar.

Source

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