

Apple Strudel

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This unintimidating strudel recipe utilizes packaged phyllo dough to shave off prep time in your kitchen. Simple layer fruits and spices onto the dough, roll, and bake.

Ingredients:

1 pound apples, peeled, thinly sliced
2 slices stale bread, crumbled
¼ cup golden raisins
¼ cup dried currants
2 tablespoons sugar
½ teaspoon cinnamon
½ (16-ounce) package phyllo dough
¼ cup butter, melted

Directions:

- 1) Preheat oven to 400°F.
- 2) In a large bowl, combine apples, bread crumbs, raisins, currants, sugar, and cinnamon; stir well.
- 3) Spread several sheets of pastry generously with melted butter; lay them atop the other on a baking sheet. Spread fruit mixture evenly over the top sheet; roll sheets up to form a log shape. Brush with melted butter.
- 4) Bake 30 minutes, until pastry is golden brown and fruit is tender.