

APPLE STRUDEL

Serves : 6

Utensils : baking paper

Cooking time : 30
minutes



Ingredients:

- 4 sheets Filo pastry
- 3 tbsp Butter/ Margarine, melted
- 1 tbsp Icing Sugar

Filling:

- 2 Apple, cored and finely diced
- ½ cup of Sultanas
- ½ tsp Cinnamon
- ½ cup Breadcrumbs, fresh
- Grated rind of ½ lemon

Method:

1. Preheat oven to 200°C. Cover baking tray with baking paper.
2. Brush 2 sheets of filo pastry with the melted butter. Place the remaining sheets on top and brush with melted butter.
3. Mix all ingredients for the filling together in a bowl. Place mix on pastry, spread out leaving 5 cm around each edge.
4. Roll pastry over the filling, continue to roll up until you reach to the end of the pastry.
5. Place strudel on tray with the pastry join underneath.
6. Brush with remaining melted butter and make shallow cuts on the top of the pastry.
7. Bake at 200°C for 10 minutes, then 180°C for 20 minutes.
8. Lift onto cooling rack and dust with sifted icing sugar.