

Cream Cheese and Sour Cherry Strudel Recipe

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Prep. time : 15 minutes

Cook time : 30 minutes

Ready in 45 minutes

Level : Basic

Ingredients:

- Phyllo dough – 6 thin sheets
- Cream cheese 200g (7oz)
- Sugar 50g (1.8oz)
- Eggs 50g (1 medium egg)
- Vanilla powder to taste
- Lemon zest to taste
- Sour cherries 150g (5.3oz)
- Butter, melted 100g (3.5oz)
- Breadcrumbs 50g (1.8oz)

Directions

1. Make cream cheese filling. Combine cream cheese, sugar, one egg, vanilla powder and lemon zest and stir until you get uniform mixture.
2. Put one phyllo sheet on a piece of parchment paper and brush it with butter. Sprinkle the top with breadcrumbs.
3. Put another phyllo sheet on top of the first one, brush it with butter and sprinkle with breadcrumbs. Continue until you get 6 sheets of phyllo layered one on top of the other. If you have thinner phyllo, put 6 sheets, and if your phyllo is a bit thicker, put 4 sheets.

4. Arrange cream cheese mixture in a 4cm (1.5 inches) wide strip along one side of the dough. There should be a 3cm (1.2 inches) margin between the edge of the dough and filling.
5. Put sour cherries on the filling, try to arrange them uniformly.
6. Use parchment paper to roll the dough. Roll it tightly around the cream cheese and sour cherry filling.
7. Place the strudel joint side down on the paper lined baking tray, brush it with butter and bake at 190°C (374°F) for about 30 minutes, until golden brown and crunchy.
8. Remove from the oven, and dust with powdered sugar.