

Apple Strudel Recipe

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Prep. time : 20 minutes

Cook time : 30 minutes

Ready in 50 minutes

Level : Basic

Ingredients:

- Phyllo dough 4-5 sheets
- Sour apples 500g (1.1lbs)
- Granulated sugar 150g (5.3oz)
- Juice of half a lemon
- Cinnamon, ground 2g (1/8Tsp)
- Butter melted 100g (3.5oz)
- Breadcrumbs 30g (1oz)

Directions

1. Peel and core the apples. Cut them into slices and add juice of half a lemon, cinnamon and sugar. Mix them well, and set them aside to release the juices.
2. Put one phyllo sheet on a piece of parchment paper and brush it with butter. Sprinkle some breadcrumbs on the top.
3. Put another phyllo sheet on top of the first one, brush it with butter, and sprinkle with breadcrumbs. Continue until you get 4-5 sheets of phyllo layered one on top of each other. If you have thinner phyllo, put 5 sheets, and if your phyllo is a bit thicker, put 4 sheets.
4. Drain your apples, and arrange them in a 4cm (1.5") wide strip along one side of the dough. There should be a 3cm (1.2") margin between the edge of the dough and filling.

5. Roll the phyllo sheets tightly around the apple filling.
6. Place the strudel joint side down on paper lined pan, brush it with butter and bake it at 190°C (374°F) for about 30 minutes, until golden brown and crunchy.
7. Remove the strudel from the oven, dust it with powdered sugar, and cut it into pieces.