

Apple Cranberry Strudel

Measure	Ingredients
5	Phyllo sheets
	Melted butter
2 cups	Apple, peeled & diced
1/4 cup	Sugar
1/2 tsp	Cinnamon spice blend
1 T	Flour
1 cup	Cranberry chutney

Method

1. Wash, peel, and dice apples into half inch pieces.
2. Combine apples with sugar, spice, and flour.
3. Prepare phyllo sheets according to package directions. See notes below.
4. Layer apples in a row on the phyllo leaving about two inches of space on the sides and bottom.
5. Layer chutney on top of apples.
6. Roll and place on parchment lined baking sheet. Tuck the ends under.
7. Cut slits in strudel and brush with melted butter.
8. Bake at 375° until golden brown and the filling starts to bubble, about 30 minutes.

Notes

Phyllo should be handled at room temperature. Remove one package from the box and allow to thaw in the refrigerator overnight. Once thawed, bring the sealed package to room temperature before using.

Follow the package for preparation and handling directions. Wrap the remaining dough tightly and refreeze.

I cut the slits the distance I plan to cut the finished strudel, usually 6 or 7 slits an inch or more apart. This makes slicing the finished strudel much easier.