



Easy Apple Strudel

Makes 10 Servings

Ingredients:

3 large apples, peeled, cored and cut into small chunks.
1 tbsp cornstarch
1 tsp ground cinnamon
Pinch of ground nutmeg
Pinch of salt
1/2 cup light brown sugar
1/4 tsp vanilla extract
7 sheets ready rolled fillo pastry
1/2 stick butter, melted and slightly cooled

Preheat the oven to 400 F and line a large baking tray with parchment paper.

Place the chunks of apples, cornstarch, cinnamon, nutmeg, salt, brown sugar and vanilla extract into a large bowl and stir to cover all the apples in the sugar mixture, set aside.

Place one sheet of fillo pastry onto your prepared baking tray, then lightly brush with melted butter. Place the next sheet of pastry onto the melted butter brushed pastry sheet. Repeat the brushing of butter and placing of the next pastry sheet, until you've used all of your sheets of pastry. Don't brush the final sheet of pastry with butter.

Place the apple filling into a line along the center of the pastry, long way, leaving a 1 inch gap at either end and 2-3 inches each side of the filling.

Brush along each of the edges of pastry with melted butter. Take one long edge of the pastry and lift over the apple filling. Then take the other long side of pastry and bring up over the apple filling, this one should also go over the pastry you already folded over the apples to create a seam.

Gently press to make sure the seam is stuck and then take the fillo roll in both of your hands and flip over so the seam is on the bottom of the tray. Trim ends of the pastry, so there's only a tiny bit of overhang after the apple filling ends.

Brush the top of the fillo roll with the remaining melted butter and place in the oven for 15 minutes at 400 F. After 15 minutes, turn the oven down to 350 F and cook for another 15-20 minutes.

Once golden and flaky, remove from the oven and test the middle - Gently stick a fork into the middle of the strudel to feel the resistance of the apples. They should be soft and tender.

Leave to cool for at least 30 minutes before serving. Cut into 8-10 slices and serve with ice cream, powdered sugar or caramel sauce! Keep in an airtight container, at room temperature, for 3 days.