



# Raby Orchard Apple Strudel

Preparation total time 20min

Cooking time 45min

## Makes 10 portion

Nutrition: 100g per serving

Kcal	Fat	Saturates	Carbs	Sugars	Fibre	Protein	
656	44.3g	12.7g	101.8g	70.8g	3.17g	8.8g	

A layered traybake inspired by German Coffee shops.

## Ingredients

- 4 10 x 18 in. sheets of filo dough
- 60g Butter, melted
- 30g fresh white breadcrumbs
- 16g Flaked almonds
- 5g Icing sugar for dusting

## Filling:

- 6 tart apples, quartered, cored, peeled, and sliced
- 1 Lemon- Grated zest and juice
- 40g light brown sugar
- 1g ground cinnamon
- 1g Ground ginger
- 120g Sultana
- 90g Chopped Nuts

## Method

1. Preheat the oven to 180°C/350f/gas 4
2. Make the filling: Peel and slice the apples thinly and put them in a bowl of cold water with a little lemon juice to stop them going brown. Melt the butter in a small saucepan over a low heat and keep warm.
3. Mix the apples, lemon zest and juice, sugar, ginger, cinnamon, sultanas and mixed nuts.
4. Lay the first sheet of filo pastry on a clean tea towel on your work surface and brush with melted butter. Sprinkle over a third of the apple mixture. Lay another sheet of filo pastry on top, brush with butter and sprinkle again with a third of the pecan mixture. Repeat with the third sheet and top everything with the fourth sheet.
5. Drain your apples well and toss with the caster sugar and drained cranberries. Spread them out along one edge of the top sheet of filo pastry. Brush the opposite edge with a little water. Starting at the edge with the apple mixture on, gently lift the edge of the tea towel and use it to help you roll the pastry up lengthways like a Swiss roll – the apples will end up at the centre. Once it's all rolled up, press your strudel together gently.
6. Brush the strudel with the remaining melted butter and sprinkle with the almonds.
7. Bake for 40–45 minutes until the dough is crisp and golden.
8. Dust with confectioners' sugar. Serve warm or cold