

Almás Rétes (Apple Strudel)

Ingredients:

Filo Dough	14 oz
Apples	2 lbs
Cinnamon, ground	½ tbsp
Sugar	1 Cup
Raisins	½ Cup
Bread Crumbs	2 tbsp
Walnuts, minced	3 tbsp
Powder Sugar	to cover nicely
Butter, melted	¼ lb for brushing

Directions:

1. Peel & core apples, then grate them into a big bowl.
2. Sprinkle with cinnamon & sugar, add raisins and mix well
3. Lightly dampen a clean dish towel and spread over a smooth work surface.
4. Press thru towel to extract any excess juice from apple raisin mixture.
5. Spread the dough layers (3-4) on the top of each other over the dish towel and brush with butter.
6. Scatter bread crumbs lightly onto the last pastry.
7. Sprinkle with walnuts. Place the apple filling along 1 side.
8. Roll up the pastry tightly with the help of the kitchen towel.
9. Brush its top and sides with more butter.
10. Bake in pre-heated oven at 350° for 15 to 20 minutes.
11. Shake powdered sugar on top.