

Cranberry-Apple Strudel



Ingredients:

2 Apples, chopped (about 2 cups)
½ cup fresh or frozen Cranberries
½ cup Sugar
½ cup finely chopped Walnuts
1 tsp grated Lemon peel
2 tsp Lemon juice
8 (17" x 12") sheets frozen Phyllo (filo) pastry, thawed
⅓ to ½ cup Butter, melted
4 tbsp plain Bread Crumbs

Directions:

Heat oven to 375°F.
Grease 15x10x1" baking pan.
In medium bowl, combine apples, cranberries, sugar, walnuts, lemon peel and lemon juice; toss to coat.

Unroll phyllo sheets; cover with plastic wrap or towel.
Place 1 phyllo sheet on piece of plastic wrap.
Brush with butter; sprinkle with 1 tbsp bread crumbs.
Repeat layering with remaining phyllo sheets and butter, sprinkling 1 tbsp bread crumbs on every other sheet. (Top phyllo sheet should be brushed with butter only).

Spoon apple mixture over phyllo stack to within 2" of each edge; press lightly.
Fold shorter sides of phyllo up over filling.
Starting with longer side and using plastic wrap, lift phyllo and carefully roll up jelly-roll fashion.
Place, seam side down, in greased pan.
Make several crosswise cuts in top of roll.
Brush top with any remaining butter.

Bake at 375°F. for 20 to 25 minutes or until golden brown.
Cool at least 15 minutes before serving.
To serve, cut into slices.