

## APPLE STRUDEL.

### INGREDIENTS.

10 apples	$\frac{1}{2}$ cup caster sugar
1 lemon	60 gm butter
8 sheets filo pastry	extra melted butter

Icing sugar for dusting.

### METHOD.

Remove the zest from the lemon, place it in a bowl with the sugar and set aside.

Weigh the butter and melt it in the microwave. Pour half into a bowl and set aside.

Peel and quarter the apples, remove the core and slice into fine slices.

Put the other half of the butter into a frying pan and place over med heat.

Add the apples and 2 tblspns of water, as well as the juice from the lemon and cook gently for about 5 mins until apples are soft.

When cooked, tip the apples into the bowl containing the lemon zest and sugar, stir to combine and set aside to cool.

Grease and line a baking tray with baking paper and set the oven to 160-180.

Lay out a sheet of filo onto the baking tray and brush with the remaining melted butter. Add another layer. Continue layering until you have four sheets of pastry.

Put the apple mix into the centre of the pastry at the top to form a log shape.

Start to roll up the pastry, turning the ends in when you are about 1/3 rolled finish rolling the sheet with ends tucked in.

Lay the strudel to be cooked with the seam at the bottom.

Brush with remaining melted butter and cook in the oven for 35 – 40 mins.

Remove from the oven when cooked, allow to cool, sift over some icing sugar to garnish.