

## Apple Strudel with Honey, Raisins and Walnuts

Makes 1 strudel, approximately 18 inches long.

### Ingredients

- 4 cooking apples, cored, peeled and sliced thin
- 2 tablespoons sugar or 1 tablespoon Splenda Sugar Blend for Baking
- 1 teaspoon vanilla
- 3/4 cup sugar or 6 tablespoons Splenda Sugar Blend for Baking
- 1/2 cup plain bread crumbs (or Panko bread crumbs, crushed fine)
- 1/2 cup walnuts, chopped fine
- 1/2 cup golden raisins, roughly chopped
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 cup honey
- 2 tablespoons warm water
- 12 Frozen Phyllo Dough Sheets (9-inch by 14-inch), thawed in refrigerator



### Directions

Preheat oven to 350 degrees. Line a large baking pan (approximately 13-inches by 18-inches) with parchment paper and spray with butter spray (i.e., I Can't Believe It's Not Butter). Prepare another sheet of parchment paper with butter spray to use for assembling the strudel (approximately 12-inches by 17-inches).

Toss apples with 2 tablespoons sugar (or 1 tablespoon Splenda Sugar Blend for Baking) and vanilla; set aside. Mix 3/4 cup sugar (or 6 tablespoons Splenda), bread crumbs, walnuts, raisins, cinnamon and nutmeg.

Mix together the honey and warm water. Using the extra sheet of parchment paper for assembling, take two sheets of Phyllo Dough and place on top of the parchment paper, overlapping to form a sheet approximately 18 inches long. Brush with honey/water mixture and sprinkle lightly with sugar/bread crumb mixture. Place two more sheets of dough on top and repeat with honey/water mixture and sugar/bread crumb mixture. Repeat for three more layers (five layers total). For the last layer, place two more sheets of dough on top of last layer, brush with honey/water mixture and place apples along the long edge closest to you, just half way to the center of the dough.

Using the parchment, slowly roll up, tucking the dough over the apples until you have the dough completely rolled over the apples. Move dough to parchment-lined baking sheet. Spray with butter spray. Bake at 350 degrees for 35 minutes or until lightly browned. Cool slightly and sift powdered sugar on top if desired. Best served warm.