



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Apple Strudel –

**¼ cup bourbon or apple juice
½ cup golden raisins
2 – 3 Granny Smith apples (about 1 pound), peeled, cored, halved and thinly sliced
½ lemon, juiced
1 tbl. lemon zest, finely chopped
1 tsp. ground cinnamon, plus more for sprinkling
½ cup brown sugar, packed
½ cup crushed shortbread cookies
¼ cup chopped pecans
2 tbl. butter, cut into pieces
5 sheets of phyllo dough from 1 pound package
2 tbl. butter, melted, for brushing phyllo sheets, plus more if needed
1 tbl. granulated sugar
Confectioners' sugar
Carmel sauce, purchased**

Glaze:

**2 cups confectioners' sugar
3 ½ tbl. milk**

- 1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.**
- 2. In a small bowl, pour the bourbon or apple juice over the raisins and microwave on high for 45 seconds. Let sit for 15 minutes.**
- 3. Combine the raisins, apples, lemon juice, lemon zest, cinnamon, brown sugar, cookie crumbs, pecans and butter in a large bowl.**
- 4. Remove the phyllo dough from the box, unfold and cover with a damp towel. Place 1 sheet of phyllo on the work surface and brush lightly with melted butter. Repeat with the remaining sheets, brushing each with melted butter, stacking when done, being sure to keep the unbuttered phyllo covered.**
- 5. Place the apple mixture on the nearest third of the phyllo stack, being sure to leave a 2-inch border. Gently lift the bottom edge of the phyllo stack to cover the filling and fold the side edges over. Continue to roll the stack away from you until the filling is completely sealed in and the seam is on the bottom. Transfer to the prepared baking sheet. Brush the top with melted butter and sprinkle with granulated sugar.**
- 6. Bake for 30 minutes, until golden brown. Pour over the glaze and sprinkle with cinnamon and confectioners' sugar. Pass warm caramel sauce, to drizzle over the strudel.**

Credit: Paula Deen