



Apple-Nut Strudel

This is the smell of my grandmother's house every holiday, baking apples, cinnamon, sugar, almonds, buttery and love. Mmmmmmmmm heaven.

Ingredients

10 tablespoons unsalted butter, melted
1/4 cup finely ground almonds
1/4 cup finely ground walnuts
2 pounds Cortland, Macoun, Winesap, or other good baking apples (about 8 small), peeled, cored, and cut into 1/4-inch slices
1/3 cup golden raisins
6 tablespoons sugar

Zest of 1 lemon
2 teaspoons ground cinnamon, plus more for sprinkling
2 tablespoons cornstarch
16 sheets phyllo

Directions

Heat oven to 450 degrees. Brush a large baking pan with melted butter; set aside. Combine almonds and walnuts in a small bowl; set aside.

Combine apples, raisins, 2 tablespoons sugar, lemon zest, and cinnamon in a medium bowl. Set aside.

Bring 3/4 cup water and cornstarch to a boil in a small saucepan, stirring constantly until thick and smooth. Add 4 remaining tablespoons sugar, and stir until dissolved. Pour over apples. Stir to combine.

Place a sheet of phyllo on a flat work surface to form a square. Brush with butter. Place a second sheet over the first. Brush with butter. Repeat four times.

Spread 1/4 cup nuts over bottom third of phyllo in a 1-inch-wide line parallel to and about 3 inches from the edge of pastry. Top with a sheet of phyllo. Brush with butter. Spread half of apple mixture in a 3 1/2-inch-wide line covering the nuts; sprinkle with cinnamon. Top with a sheet of phyllo. Brush with butter. Fold in right and left sides of phyllo about 1 inch. Fold phyllo over once to cover apples. Brush with butter. Roll like a cigar almost to end, brushing all surfaces with butter. Fold in ragged edges, and brush with butter. Finish rolling, and place, seam-side down, in prepared pan.

Brush with butter. Cut six 1-inch diagonal slits in top of roll. With fingers, slightly widen slits. Repeat with remaining phyllo and filling.

Step 7

Transfer to oven, and bake until golden, about 10 minutes. Lower heat to 350 degrees. Continue baking until juices are bubbling and apples are tender when pierced with a knife, 30 to 40 minutes more.