

# Apple Strudel

Classic Austrian Apple Strudel with flaky phyllo pastry and spiced apple filling. Traditional recipe with step-by-step instructions for perfect results.

20 min

PREP

35 min

COOK

55 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 2 apple
- 1 cup granulated sugar
- 1 cup breadcrumb
- 1 cup unsalted butter
- 1 cup pecan
- 1 tsp cinnamon
- 6 phyllo dough

## Instructions

- 1 Prepare the oven and filling**

Preheat your oven to 375°F (190°C). Peel, core, and slice 6 apples into thin 1/8-inch pieces.
- 2** Heat a dry skillet over medium heat and toast 1 cup of breadcrumbs for 2-3 minutes, stirring frequently, until golden brown and fragrant.
- 3** Combine the sliced apples, toasted breadcrumbs, 1 cup sugar, 1 teaspoon cinnamon, and 1 cup raisins in a large bowl. Mix gently until evenly distributed.
- 4 Assemble the strudel**

Lay a large sheet of parchment paper on your work surface. Place one phyllo sheet on the parchment and brush lightly with melted butter using a pastry brush.
- 5** Layer the remaining phyllo sheets on top, brushing each sheet with melted butter before adding the next. You should have 6 layers total.

- 6 Spread the apple mixture evenly along one long edge of the phyllo stack, leaving a 2-inch border on the sides and bottom.
- 7 Fold the short sides of the phyllo over the filling, then use the parchment paper to help roll the strudel tightly from the filled edge toward the opposite edge.
- 8 **Bake the strudel**

Transfer the rolled strudel seam-side down to a baking sheet lined with parchment paper. Brush the top with any remaining melted butter and score lightly with a sharp knife in 8 diagonal marks.
- 9 Bake for 30-35 minutes until the strudel is golden brown and crispy on top.
- 10 Cool on the baking sheet for 10 minutes, then slice with a serrated knife using a gentle sawing motion. Dust with powdered sugar before serving.

## Tips

Keep phyllo dough covered with a damp towel while working to prevent it from drying out and becoming brittle. Work quickly but carefully when layering to maintain the dough's flexibility.

Slice apples uniformly thin, about 1/8-inch thick, using a sharp knife or mandoline. This ensures even cooking and prevents thick pieces from making the pastry difficult to roll.

Toast breadcrumbs in a dry pan for 2-3 minutes before adding to the filling. This creates better texture and prevents the crumbs from becoming soggy from apple juices.

Brush each phyllo layer lightly with melted butter using a pastry brush. Too much butter makes the pastry greasy, while too little results in dry, tough layers.

Roll the strudel tightly but gently, starting from the long edge. Use the parchment paper to help lift and roll without tearing the delicate pastry.

Score the top of the strudel lightly before baking to prevent cracking and make slicing easier after baking.

Let the baked strudel rest for 10 minutes before slicing to allow the filling to set and prevent it from running out when cut.