

apple phyllo strudels

For the Filling:

1/4 cup panko breadcrumbs

1/4 cup granulated sugar

2 teaspoons ground cinnamon

1 1/2 pounds honey crisp apples, peeled, cored and chopped (about 3 large apples)

1/2 cup golden raisins

1 teaspoon fresh lemon zest

1/4 cup melted unsalted butter

Peel, core, and cut the apples into small stripes (batonnets, see image above). Combine apples with lemon juice. Add cinnamon, sugar, raisins, almonds, and vanilla extract. Set aside.

assemble and cook as follows or see the transcript .png picture:

<https://youtu.be/tUBJousJ-sl>