

Apple and Mincemeat Strudel

We are serving this in our Care Homes this Christmas.

Absolutely delicious with soft whipped cream and a sprinkle of orange zest!

Portions **8**

Ingredients

375g	Filo Pastry (homemade or shop-bought is fine)
50g	Caster Sugar
250g	Cooking Apples
250g	Mincemeat (homemade or shop-bought)
5g	Cinnamon
10g	Butter – melted
20g	Icing Sugar

Method

1. Wash, peel, core and chop the cooking apples and place in a bowl.
2. Mix the cinnamon and 30g of the caster sugar with the apples.
3. Roll out the filo pastry and arrange in an oblong shape.
4. Spread the apple mix down the centre of the pastry and then randomly spoon the mincemeat on top of the apple mix.
5. Roll the pastry in to a long parcel shape and make slits along the top.
6. Brush with the melted butter and sprinkle the remaining sugar over the top.
7. Bake in a pre-heated oven at 190°C for approximately 20 minutes or until golden brown.
8. Dust with icing sugar and serve warm.