

Apple-Cranberry Strudel Pie

READY IN



80 min.

SERVINGS



8

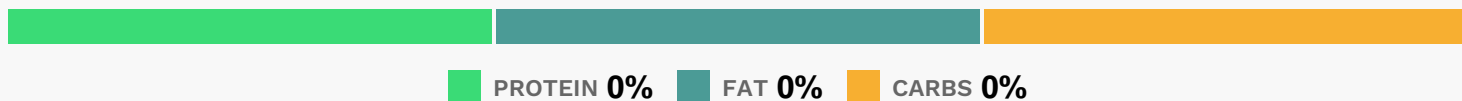
Directions

- Place the nuts and oatmeal in a food processor and process until coarsely ground.
- Transfer to a bowl and set aside. Coarsely-ground nuts and oatmeal In a large bowl, toss together the apples, raw sugar, flour, molasses, cinnamon, nutmeg, and cranberries.
- Mix the 1/4 teaspoon cinnamon and 2 teaspoons sugar in a small bowl. Working with two phyllo sheets at a time and keeping the others covered to prevent them from drying out, place two sheets into the dish. (If sheets are too big for the dish, coax the edges into standing upright along the sides of the pan, but don't stress about it.)
- Layering phyllo sheets and nut mixture
- Sprinkle with 1 tablespoon of the nuts/oatmeal. Repeat this twice, for a total of 6 sheets. Arrange the apple mixture on top of the 6th sheet. Apple-cranberry filling added Cover it with 2 sheets of phyllo, tuck the excess edges under, and sprinkle with a tablespoon of

nuts/oatmeal. Repeat 2 more times for a total of 6 sheets on top of the apples. Spray the top sheet lightly with canola oil and lightly cut through the top layers of phyllo to form 8 equal pieces.

- Cutting through the top layers of phyllo
- Sprinkle with the cinnamon/sugar mixture. Diagram of strudel layers
- Bake until the phyllo is golden and the apples are just tender (but not mushy) when pierced with the tip of a knife, 40 to 50 minutes. Allow baking dish to cool on a wire rack for 30 minutes.
- Serve warm. Reheat leftovers in toaster oven or regular oven, not microwave, to maintain flakiness.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)