

# Apple strudel



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For 5-6 pieces:

filo dough

6 large apples

1 tablespoon oil

3-4 tablespoons raw sugar

1 teaspoon cinnamon

raisins

Wash the apples and cut them into small pieces. Fry the apples in a little bit of oil, for a few minutes, until they are slightly softened, then add the sugar, cinnamon and the raisins.

Place 3-4 sheets of filo dough one upon another, brush them with a little bit oil and fill with 3-4 tablespoons of apple composition. Fold the dough so that we get a roll of approx. 10 cm long and 5 cm wide, closed at the ends. Brush the rolls with a little bit of oil and bake them until golden brown (15-20 minutes).