

Apple & Pear Strudel



This is a quick and easy version of an amazing dessert I had in Germany

Serves 8

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| 1/3c raisins | 1/3c sugar | 1/4c pecans (or walnuts), chopped |
| 1/4c Grand Marnier | 3T flour | 8 sheets, phyllo dough |
| 2 large apples, peeled, cored, diced | 1/4t cinnamon | 1 egg |
| 2 pears, peeled, cored, diced | 1/4t apple pie spice | 1T water |
| | 1/8t nutmeg | cinnamon, for garnish |

Combine raisins and Grand Marnier in medium bowl and allow raisins to soak for 30 minutes. Mix well, and add diced apples, pears, sugar, flour, cinnamon, apple pie spice, nutmeg and nuts. Toss well.

Tear a large sheet of parchment paper and place on counter. Preheat oven to 350. Have wet paper towels ready to use to cover phyllo dough.

Place 1 phyllo sheet on parchment paper and lightly spray with non~stick cooking spray. Keep phyllo sheets covered with damp paper towels when you're not working with them. Place 2nd phyllo sheet on top of first, spray with non~stick spray. Repeat until all sheets are layered and sprayed.

Spoon apple~pear mixture along one edge of phyllo leaving a 2" border. Fold over short edges to cover 2" of the apple mixture on each end.

Starting at the long end of the dough, gently roll up jelly~roll style. Do not tightly roll or dough may split. Make sure seam side is down and lift parchment paper and place on cookie sheet. Score lightly diagonally across the top with a sharp knife. Whisk together egg and water and brush on top of dough. Sprinkle with cinnamon.

Bake for 35 minutes or until golden brown and flaky. Allow to cool 10 minutes before slicing.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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