



Christmas Strudel

Serves 8 - 10

Ingredients:

- 2 large Bramley Apples, thinly sliced
 - 50g vegan margarine, melted
 - 200g mincemeat
 - 4 sheets filo pastry
 - Grated zest 1 large orange
 - Grated zest of 1 lemon
 - 25g breadcrumbs
 - 50g walnuts
 - 1tbsp coconut sugar
 - 1 tbsp icing sugar
 - 1/2 tsp mixed spice
 - 1/2 tsp cinnamon
 - 50g flaked toasted almonds
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- Dairy free ice cream to serve (e.g. Swedish Glace)
 - or dairy free custard (Oatly)

Method:

1. Pre-heat the oven to 180°C
2. Place your thinly sliced apple in a bowl and add the coconut sugar, spices and zest and stir so evenly spread.
3. In another bowl mix together the almonds and breadcrumbs
4. Pre-heat the oven to gas mark 4, 350°F (180°C)
5. Now lay out one sheet of filo onto a a baking sheet which has been lined with baking paper.
6. Grease the filo with your melted vegan margarine and sprinkle with 1/4 of the almond and breadcrumb mixture. Repeat this 3 more times.
7. Then on the 4th layer of filo spread your apple mixture horizontally in the middle of your filo.
8. Dollop your mincemeat over the apple making sure there is an even spread.

9. Take the bottom edge of your strudel and fold it over the apple and do the same with the top edge to create a roll.
10. Tuck the ends under until you are happy with your strudel shape
11. Bake in the oven for 30 mins until the apple is cooked and the strudel is golden
12. If you want to, you can make the strudel in advance and bake it when you want to serve it
13. Or you can cook it in advance and re heat in the oven to warm at the same temperature for 10 minutes. Sprinkle with the icing sugar before serving.