



# Raspberry and Apple Strudel

By Dining Service Manager  
Chef Jason from Four Elms

**Yields 8**



## INGREDIENTS

- 1 package Phyllo pastry
- 2 Large apples cored, peeled & sliced
- 1 pint Raspberries
- ¼ cup Raisins
- ½ cups Brown sugar
- 1 tsp Vanilla extract
- 1 tsp Cinnamon

### Brown Sugar Caramel Sauce

- ¼ lb Unsalted butter
- 1 cup Brown sugar

## INSTRUCTIONS

- Using approximately 15 sheets of Phyllo, layer one sheet at a time, brushing melted butter between each layer.
- When finished add cooled caramel sauce. Use a spatula to spread the mixture evenly.
- Add the apple and raspberry mix and carefully roll as to not split the delicate pastry.
- Pre-heat an oven to 325°F and bake for 45 mins or until golden brown.
- Allow the Strudel to rest before cutting and serving.

### Brown Sugar Caramel Sauce

- Heat butter on low until it melts
- Add brown sugar
- Cook continuously on medium heat, stirring frequently until desired consistency of the caramel sauce. Set aside to cool.

*Bon Appetit!*

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