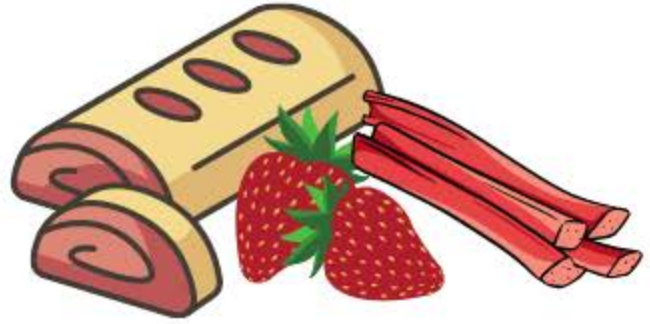




# Strawberry Rhubarb Fruit Strudel



Prep Time: 20 minutes    Cook Time: 50 minutes    Makes: 8 servings

## INGREDIENTS

### FOR THE CRUMBLE:

- $\frac{1}{3}$  cup brown sugar, packed
- 1 teaspoon cinnamon
- $\frac{1}{2}$  cup walnuts, finely chopped
- zest from 1 orange
- 2 tablespoons unsalted butter, melted

### FOR THE FILLING:

- 1  $\frac{1}{2}$  cups rhubarb, cut into 1-inch pieces
- 1  $\frac{1}{2}$  cups strawberries, sliced (not too thin)
- $\frac{1}{4}$  cup honey

### FOR ASSEMBLING STRUDEL:

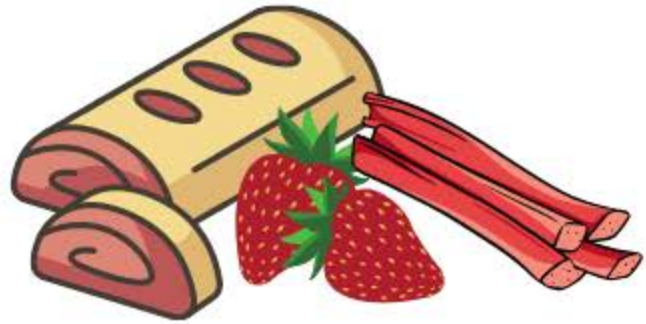
- 10 sheets phyllo dough
- $\frac{1}{2}$  cup unsalted butter, melted

## DIRECTIONS

- **COMBINE** the brown sugar, cinnamon, nuts, orange zest, and melted butter in a small mixing bowl. **MIX** well and set aside.
- **PREHEAT** oven to 400° F.
- **LINE** a baking sheet with parchment and spray with cooking spray. **SPREAD** the rhubarb and strawberries evenly over the parchment. Roast for approximately 20 minutes.
- **REMOVE** from the oven and **TRANSFER** to a small mixing bowl. **MIX** in the honey.
- **UNROLL** the phyllo gently and spread onto a flat surface.



## Strawberry Rhubarb Fruit Strudel



### DIRECTIONS CONTINUED

- **REMOVE** one sheet of phyllo dough and cover the rest of the phyllo with a slightly damp cloth or towel so it will not dry out.
- **PLACE** the sheet of phyllo dough on top of a similarly sized tea towel. **PAINT** dough with the melted butter.
- **REPEAT** 9 more times, layering each sheet on top of the others and then painting each sheet of dough with melted butter.
- **SPREAD** the crumble evenly across the top layer of phyllo.
- **SPREAD** the rhubarb and strawberries over the crumble evenly across the top layer of dough.
- Use the tea towel at one end to **ROLL** the dough and filling into a roll.
- **PAINT** the outer layer of phyllo with more melted butter.
- **BAKE** for approximately 30 minutes or until golden.
- **REMOVE** from the oven and **COOL**.
- **CUT** the strudel into 8 slices. You may dust each slice with powdered sugar before serving if desired.