



Festive Apple Strudel Holiday Delight

The Apples Remember

My kitchen smells like a holiday morning right now. I'm making my Festive Apple Strudel. The apples are bubbling with sugar and spice. Doesn't that smell amazing?

I use Golden Delicious apples. They get soft but never mushy. I learned that from my friend Marta. She taught me to warm them first. It makes them cozy for the dough. I still laugh at that. Cozy apples!

Why We Fold With Care

Phyllo dough is like tissue paper. It can dry out fast. So we work quick

and keep it covered. We brush each sheet with melted butter. This is the secret.

Why does this matter? That butter makes magic. It makes each layer crisp and golden. It turns simple sheets into a hundred flaky leaves. It's worth the time. I promise.

A Little Story From My Counter

My grandson once called this “apple burrito.” He was five. I loved that. It is a bit like that. You fold the sides in, then roll it up tight. The goal is to keep all the sweet filling inside.

Here's a *fun fact*: that trick with the apple juice? We brush it on the folded edges. It acts like a glue. It helps seal our strudel shut. What's your favorite “burrito” dessert? Is it strudel or something else?

The Heart of the Recipe

This strudel is not just food. It is a warm hug on a plate. It is sharing. You make two logs and slice them. Everyone gets a piece.

Why does this matter? Cooking for others is an act of love. The time you take shows you care. That is the real delight. Do you have a recipe that feels like a hug to you?

Your Turn in the Kitchen

When it bakes, your whole home will smell like cinnamon and apples. Let it cool a little before you slice. The filling is very hot! A dusting of snowy sugar makes it perfect.

Serve it warm. Share it with someone you love. What music do you like

to play when you bake? I always have old jazz records on. It makes the time sweet.

Ingredients:

Ingredient	Amount	Notes
Golden Delicious apples, peeled, cored, and cut into 1/2-inch pieces	1 3/4 pounds (794 grams)	
Granulated sugar	3 tablespoons	
Lemon zest and juice	1/2 teaspoon zest plus 1 1/2 teaspoons juice	
Ground cinnamon	1/4 teaspoon	
Ground ginger	1/4 teaspoon	
Salt	1/8 teaspoon (for apples) plus 1/8 teaspoon (for butter)	Divided use
Golden raisins	3 tablespoons	
Panko bread crumbs	1 1/2 tablespoons	
Unsalted butter, melted	7 tablespoons	
Confectioners' sugar	1 tablespoon, plus extra for serving	For dusting phyllo and final serving
Phyllo sheets (14 by 9-inch), thawed	14 sheets	
Vegetable oil spray	for baking sheet	



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Instructions

Step 1: Let's start with the apples. Toss them with the sugar, lemon, and spices. A little salt makes the flavors sing. Microwave them just until they feel warm. This softens them up perfectly. Let them sit for five minutes, then drain them. Save that lovely juice in the bowl. Stir in the raisins and bread crumbs. (That juice is magic, don't you dare toss it!)

See also Festive Chewy Sugar Cookie Delights

Step 2: Now, get your oven ready. Move a rack to the upper-middle spot. Heat it to 375 degrees. Grab your baking sheet and give it a quick spray. Stir a pinch of salt into your melted butter. This simple step makes the pastry taste so much better. Doesn't that smell amazing already?

Step 3: Lay a big piece of parchment on your counter. Place one phyllo sheet on top. Brush it lightly with your salty butter. Dust it with a tiny bit of powdered sugar. Repeat this six more times, stacking the sheets. Phyllo dries out fast, so keep the other sheets covered. **Why do we cover the phyllo? Share below!**

Step 4: Spoon half the apple mix onto the bottom third of your stack. Fold the sides in, then roll it up from the bottom. Use the parchment to help you. Brush the roll with the saved apple juice. This gives it a beautiful golden color. Place it seam-side down on your baking sheet. Make a second strudel just the same way.

Step 5: Bake your strudels until they are golden and crisp. Rotate the pan halfway through for even baking. I still laugh at how I used to forget

that part. Let them cool for just three minutes on a board. Slice them and let them rest a bit longer. Serve warm with a snowy dusting of powdered sugar.

Creative Twists

My grandkids love to help me dream up new versions. You can make this recipe your own, too. Try one of these simple twists for a fun change.

Berry Bliss: Swap half the apples for frozen mixed berries. Thaw and drain them first.

Nutty Crunch: Add a handful of chopped toasted walnuts to the apple filling.

Spiced Sugar: Mix a little cinnamon into your powdered sugar before dusting.

Each one brings its own little joy. **Which one would you try first? Comment below!**

Serving & Pairing Ideas

A warm slice of strudel is a hug on a plate. For a special treat, add a scoop of vanilla ice cream. The cold and warm together is heavenly. A dollop of softly whipped cream is lovely, too. I sometimes add a few fresh raspberries on the side for a pop of color.

For drinks, a cup of hot black tea with lemon is my cozy favorite. For a festive evening, a small glass of sweet Riesling wine pairs beautifully. Both are just right for a happy, full belly. **Which would you choose tonight?**

See also Citrus Spice Holiday Cookie Wreaths



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Keeping Your Strudel Happy

Fresh strudel is best eaten the same day. But leftovers are a treat! Let them cool completely first. Wrap them tightly in foil. They will keep on the counter for two days. For longer storage, use the freezer.

Freezing is simple. Wrap each cooled strudel in plastic wrap. Then wrap it again in foil. It will keep for one month. To reheat, place it on a baking sheet. Bake at 350 degrees until warm and crisp. I once froze a whole strudel for my grandson's surprise visit. His smile was worth the wait!

You can also make the filling ahead. Prepare it and store it in the fridge for two days. This matters because it makes holiday cooking calmer. You can enjoy your guests instead of rushing. **Have you ever tried storing it this way? Share below!**

Strudel Troubles? Easy Fixes!

Phyllo dough can dry out fast. Keep the sheets you are not using covered. Use a damp kitchen towel. This keeps them soft and workable. I remember when I lost a sheet to the air. It cracked like an autumn leaf!

The filling might be too wet. Draining the apples is a key step. Do not skip it. A soggy filling makes the pastry soft. A dry filling helps the layers stay crisp and flaky. This matters for the perfect bite.

The strudel might not seal well. Press firmly after folding. Use the apple liquid as a glue. A good seal keeps all the sweet filling inside. This builds your cooking confidence. You learn how ingredients work together.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make this gluten-free?

A: Yes! Use gluten-free phyllo dough. Check that your panko is gluten-free too.

Q: Can I make it ahead?

A: You can make the filling two days early. Assemble and bake the strudels the day you serve them.

Q: What if I don't have raisins?

A: Dried cranberries are a lovely swap. Chopped dried apricots work nicely too.

Q: Can I make one big strudel?

A: I do not recommend it. Two smaller ones bake more evenly. They are easier to handle.

Q: Any optional tips?

A: A *fun fact*: a sprinkle of chopped nuts in the filling adds a wonderful crunch. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this festive treat. The smell of baking apples is pure joy. It fills your home with warmth. I would love to see your creation. Sharing food stories connects us all.

Have you tried this recipe? Tag us on Pinterest! Use our handle @ThornsKitchenNook. Show me your beautiful strudel slices. Happy cooking!

See also Celery Gimlet Christmas Cocktail



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—Elowen Thorn.



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Festive Apple Strudel Holiday Delight

Author: Elowen Thorn



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Cuisine: [Austrian European](#)



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Difficulty: **Beginner**

Prep time: **30 minutes**



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Cook time: **35 minutes**

Rest time: **28 minutes**



Total time: **1 hour 33 minutes**



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Servings: **6 servings**



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Calories: **320 kcal**



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Best Season:**Summer**

Description

A classic holiday pastry featuring sweet spiced apples and raisins

wrapped in delicate, buttery phyllo dough.

Ingredients

- 1 ¾ pounds (794 grams) Golden Delicious apples, peeled, cored, and cut into ½-inch pieces
- 3 tablespoons granulated sugar
- ½ teaspoon grated lemon zest plus 1 ½ teaspoons juice
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- Salt
- 3 tablespoons golden raisins
- 1 ½ tablespoons panko bread crumbs
- 7 tablespoons unsalted butter, melted
- 1 tablespoon confectioners' sugar, plus extra for serving
- 14 (14 by 9-inch) phyllo sheets, thawed

Instructions

1. Toss apples, granulated sugar, lemon zest and juice, cinnamon, ginger, and 1/8 teaspoon salt together in large bowl. Cover and microwave until apples are warm to touch, about 2 minutes, stirring once halfway through microwaving. Let apples stand, covered, for 5 minutes. Transfer apples to colander set in second large bowl and let drain, reserving liquid. Return apples to bowl; stir in raisins and panko.
2. Adjust oven rack to upper-middle position and heat oven to 375 degrees. Spray rimmed baking sheet with vegetable oil spray. Stir 1/8 teaspoon salt into melted butter.
3. Place 16 1/2 by 12-inch sheet of parchment paper on counter with long side parallel to edge of counter. Place 1 phyllo sheet on

parchment with long side parallel to edge of counter. Place 1 1/2 teaspoons confectioners' sugar in fine-mesh strainer (rest strainer in bowl to prevent making mess). Lightly brush sheet with melted butter and dust sparingly with confectioners' sugar. Repeat with 6 more phyllo sheets, melted butter, and confectioners' sugar, stacking sheets one on top of other as you go.

4. Arrange half of apple mixture in 2 1/2 by 10-inch rectangle 2 inches from bottom of phyllo and about 2 inches from each side. Using parchment, fold sides of phyllo over filling, then fold bottom edge of phyllo over filling. Brush folded portions of phyllo with reserved apple liquid. Fold top edge over filling, making sure top and bottom edges overlap by about 1 inch. (If they do not overlap, unfold, rearrange filling into slightly narrower strip, and refold.) Press firmly to seal. Using thin metal spatula, transfer strudel to 1 side of prepared baking sheet, facing seam toward center of sheet. Lightly brush top and sides of strudel with half of remaining apple liquid. Repeat process with remaining phyllo, melted butter, confectioners' sugar, filling, and apple liquid. Place second strudel on other side of prepared sheet, with seam facing center of sheet.
5. Bake strudels until golden brown, 27 to 35 minutes, rotating sheet halfway through baking. Using thin metal spatula, immediately transfer strudels to cutting board. Let cool for 3 minutes. Slice each strudel into thirds and let cool for at least 20 minutes. Serve warm or at room temperature, dusting with extra confectioners' sugar before serving.

Notes

For best results, work quickly with the phyllo dough and keep it covered with a damp towel to prevent drying out.

Keywords:Apple Strudel, Pastry, Holiday, Dessert, Phyllo