

## APPLE STRUDEL

Serves 6

The best way to thaw the phyllo are in the refrigerator overnight or at room temperature for 3 to 4 hours; it doesn't defrost well in the microwave. Make sure that the phyllo sheets you use for the strudel are not badly torn. If they have small cuts or tears in the same location (sometimes an entire package sustains cuts in the same spot), when forming the strudel, flip alternating layers so that the cuts will not line up, thereby creating a weak spot that can cause the strudel to burst during baking. To make the fresh bread crumbs, process one slice of high quality white sandwich bread in a food processor until fine, 20 to 30 seconds. Serve the strudel warm with Tangy Whipped Cream or regular whipped cream.

1/2 cup golden raisins  
2 tablespoons Calvados or apple cider  
8 tablespoons (1 stick) unsalted butter, melted and cooled  
1/4 cup fresh bread crumbs  
1 pound Golden Delicious apples (about 2 large), peeled, cored, and sliced 1/4 inch thick  
1 medium McIntosh apple, peeled, cored, and sliced 1/4 inch thick  
1/4 cup plus 2 tablespoons granulated sugar  
1/3 cup finely chopped walnuts (optional), toasted  
1/4 teaspoon ground cinnamon  
1/8 teaspoon table salt  
1 teaspoon juice from 1 lemon  
10 (14 by 9-inch) sheets phyllo, thawed (see note)  
1 1/2 teaspoons confectioners' sugar

1. Adjust an oven rack to the lower-middle position and heat the oven to 475 degrees. Line a large baking sheet with parchment paper. Bring the raisins and Calvados to a simmer in a small saucepan over medium heat. Cover, remove from the heat, and let stand until needed.
2. Combine 1 tablespoon of the butter and the bread crumbs in a small skillet and cook over medium heat, stirring frequently until golden brown, about 2 minutes. Transfer the bread crumbs to a small bowl and set aside.
3. Drain off and discard any remaining liquid from the raisins. Toss the apples, raisins, bread crumbs, 1/4 cup of the granulated sugar, the walnuts (if using), cinnamon, salt and lemon juice in a large bowl to combine.
4. Melt the remaining 7 tablespoons butter. Place a large sheet of parchment paper horizontally on a work surface. Lay 1 sheet of phyllo on the left side of the sheet of parchment paper, then brush with melted butter and sprinkle with 1/2 teaspoon more of the granulated sugar. Place another sheet of phyllo on the right side of the parchment, overlapping the sheets by 1 inch, then brush with more butter and sprinkle with sugar. Repeat this process with the remaining 8 sheets of phyllo, more butter, and more sugar. Mound the filling along the bottom edge of the phyllo, leaving a 2 1/2 inch border on the bottom and a 2-inch border on the sides. Fold the dough on the sides over the apples. Fold the dough on the bottom over the apples and continue to roll the dough around the filling to form the strudel.

5. Place the strudel, seam side down, on the prepared baking sheet; brush with the remaining butter and sprinkle with the remaining 1 teaspoon sugar. Cut four 1-inch cross wise vents into the top of the strudel and bake until golden brown, 15 minutes. Transfer the baking sheet to a wire rack and cool until warm, about 40 minutes.

6. Dust the strudel with the confectioners' sugar before serving; slice with a serrated knife and serve warm or at room temperature.