**Apple Phyllo Strudel**

(Canadian Living) 6 portions

2 golden delicious apples, peeled, cored and thinly sliced

35 mL ground almonds

30 mL liquid honey

1 mL grated lemon zest

7 mL lemon juice

4 sheets phyllo pastry

30 mL unsalted butter, melted

1. Preheat oven to 350 F. Prepare apples. Zest and juice lemon.
2. In large bowl, combine sliced apples, ground almonds, honey, lemon zest and lemon juice.
3. Place 1 sheet of phyllo on work surface e with short edge closest to you, keeping remainder covered with damp towel to prevent drying out. Brush with butter. Layer with 3 mote sheets, brushing each with butter.
4. Spoon apple mixture along short edge, leaving 2 inch border along each long edge; fold in long edge. Starting at filling roll up.
5. Place roll seam side down, on parchment paper-lined baking sheet; brush with butter. Make 6 diagonal cuts through phyllo top. (Make-ahead: wrap roll and baking sheet in plastic wrap; refrigerate for up to 6 hours).
6. Bake 350 F oven until pastry is golden and juices begin to run, 35-38 minutes. Let cool on pan for 10 minutes. To serve, cut each strudel into 6 pieces.