Recipe

auntie rosie's apple strudel

Our auntie rosie's apple strudel is filled with juicy apples and sweet raisins mixed with cosy spices like cinnamon, ginger, and vanilla, all tucked under a crispy, golden filo pastry top. It's like a warm, yummy hug in a bowl – perfect with a spoonful of yoghurt on the side!

sweet spice mix

a pinch of vanilla powder
1tsp ground cinnamon
1tsp ground ginger

apple & raisin spice mix

550g tinned apples
70g raisins
2 pinches of sweet spice mix
a pinch of ground clove

streusel topping

25g flour
3g sweet spice mix
70g oats
50g melted coconut mix

build

550g apple spice mix
2 sheets of filo pastry
a few drops of oil or melted butter
50g streusel topping

method

Preheat oven to 180°C and in an oven proof dish, place the spiced apple and raisin mix

Brush filo sheet with oil or melted butter and layer scrunched onto apples, repeat with second sheet

Sprinkle streusel topping over the filo and bake for 30 minutes or until brown and golden

Enjoy with spoonful of yoghurt on the side!

Please note: This recipe is correct at the time of publication on 27/03/2025. As we are continuously improving our recipes, it is essential to check the label on the dish packaging.

Nutritious delight with every bite

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