Recipe

auntie rosie's plum & apple strudel

for a family of 4

Our plum and apple strudel is tangy and sweet, spiced with cinnamon, ginger and vanilla and then topped with golden filo pastry, it's perfectly served with a dollop of creamy yoghurt! A perfect mix of crisp, flaky pastry and soft, baked fruit filling, it's a wholesome, lightly spiced dessert with no need for added sugar, just naturally sweet goodness in every bite.

Ingredients

a small pinch of cinnamon

a small pinch of ginger

a very small pinch of ground cloves

330g of apple wedges (we use tinned but you could use fresh apples, peeled, cored and wedged)

300g of plums (we use tinned but you could use fresh plums, halved and depitted)

2 sheets of filo pastry

a little bit of plain cooking oil

Method

preheat oven to 180°C

mix all your spices together, separate a very small amount for sprinkling on at the end

mix together your apples, plums and most of your spice mix

place in an oven proof baking dish

brush oil onto both your sheets of pastry and scrunch them on top of your fruit mix

using a sieve, shake your remaining spices on top of the filo

bake at 180°C for 30 minutes or until filo is golden and crunchy

serve with yoghurt for either breakfast or second course!

E: hello@nurserykitchen.co.uk
T: 01245 808080
nurserykitchen.co.uk
@nurserykitchen

Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 29/10/2025.
As we are continuously improving our recipes, it is essential to check the label on the dish packaging.