



6 apples  
3 lemons  
6 tablespoons white flour  
1 teaspoon cinnamon  
2 tablespoons cornstarch  
5 ounces butter  
Parchment paper  
Strudel leaves (found in any specialty food store)  
Sugar

Preheat oven to 375 degrees  
Peel, core and quarter the apples  
Slice the quarters into quarter inch pieces and put in large mixing bowl  
Zest the lemons and place in a small mixing bowl  
Add the cinnamon to the zest and mix  
Add the corn starch to the zest and cinnamon and mix well  
Add the cornstarch, cinnamon and lemon zest to the apples and mix well  
Pour mixture into baking pan and bake in oven for 25 minutes  
Take baked apples out of oven and put in the refrigerator  
Melt the butter in a saucepan  
Spread a 2 foot sheet of parchment paper over a cutting board  
Spread two strudel leaves on top of the parchment paper  
Using a pastry brush spread the melted butter over the strudel leaves  
Sprinkle a teaspoon of sugar over the strudel leaf  
Take two more strudel leaves and place them on top of the first two and repeat the procedure then do it a ll a third time so you have three layers  
Take the apples from the refrigerator  
Spread the apples near the top of the strudel sheets in a log  
Roll the strudel from top over the apples and roll the whole thing into a log while patting down firmly  
Place a sheet of parchment paper in a baking pan.  
Place the rolled up strudel in the baking pan and brush with melted butter  
Sprinkle sugar on top  
Bake in over for 350 degrees for 20 minutes.

