



## Black Cherry Strudel



### Ingredients

- 1 x 410g Princes Black Cherry Fruit Filling
- 6 sheets of shop bought, filo pastry
- 3 tbsp butter
- 2 tbsp icing sugar in a sieve

 Serves  
4

 Prep  
5 minutes

 Cooking  
20 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	194 Kcal	15g	6g	3.3g	0.28g
RI%	17%	29%	15%	30%	8%

### Method

1. Brush each sheet of filo pastry lightly with butter and sift over a little icing sugar.
2. Lay 2 sheets on top of each other to create a rectangle and then spoon the filling into the middle in a line. Fold the two ends over the filling, then roll up to create a loose sausage shape.
3. Stack another 2 sheets together and place the strudel seam side down in the middle, fold to enclose. Repeat with the last 2 sheets.
4. Place seam side down on a baking parchment lined baking tray and bake for 20 minutes until crisp and golden.
5. Dust with more icing sugar and serve warm.