



## BLUEBERRY STRUDEL

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### DIRECTIONS:

1. Allow sheet to defrost at room temperature in the package. Make sure they are not frozen when making the strudel or they will rip.
2. Mix half a cup of water with half a cup of oil in a separate bowl. This will be used to brush on the sheets before the blueberries are applied.
3. Lay down 2 sheets (one on top of the other) and use a basting brush to cover the top sheet with the oil/water mixture. Dab the mixture lightly, making sure not to saturate the sheets completely.
4. Spread a line of blueberries on the edge of the sheets closest to you, sprinkle a thin layer of brown sugar on top and bread crumbs. Fold the corners in, and carefully start to roll the sheets tucking the blueberries in (like a burrito).
5. Repeat until all sheets have been used. Line the strudels next to each other in a long baking dish, dabbing some of the oil/water mixture on top of each.
6. Bake at 350 F until the strudels are golden brown. Let cool and add icing sugar OR vanilla sugar.
7. Can be served with vanilla ice cream. Blueberries can be substituted with apples (and cinnamon) or frozen sour cherries. Bon appetit!

### INGREDIENTS:

1 pack frozen filo dough sheets

Brown sugar

Plain bread crumbs

Frozen blueberries (or fresh)

Oil (any kind)

Water