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# Apple Strudel

**Servings: 3**

*From the Kitchen of Brett Broussard*

**5 granny Smith apples**  
**1/2 lemon - juiced**  
**1/2 large can sliced pineapple, drained**  
**1/2 cup sugar**  
**pinch salt**  
**1/2 cup nuts, finely chopped**  
**1 stick unsalted butter**  
**2 tablespoons vegetable oil**  
**1/2 pound phyllo dough**  
**2 tablespoons cinnamon**  
**2 tablespoons brown sugar**  
**1/2 cup breadcrumbs**

Layer individual phyllo (5 sheets) by brushing butter and evenly spreading mixture of cinnamon, brown sugar, and breadcrumbs. Bake at 350 for 35 minutes, buttering every 10

minutes