



## THE DUKE MANSION

Historic Inn & Meeting Place

*The Lynnwood Foundation, a nonprofit, maintains and preserves The Duke Mansion, and created and operates The Lee Institute.*  
400 Hermitage Road, Charlotte, NC 28207  
Tel: 704.714.4432 Fax 704.714.4435  
[mshook@thwf.org](mailto:mshook@thwf.org) [www.dukemansion.org](http://www.dukemansion.org)

### Autumn Apple Strudel Yield: 6

#### Ingredients

##### Sauce

1 cup apple juice

4 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped

1 tablespoon brandy

1/2 teaspoon vanilla extract

##### Filling

1 cup plus 2 tablespoons apple juice

1/2 cup dry white wine

3 whole star anise\*

1 cinnamon stick

1 vanilla bean, split lengthwise

1/3 cup (packed) dried Bing cherries

1/3 cup (packed) pitted prunes, halved

1 1/4 pounds Braeburn apples, peeled, cored, cut into 1/2-inch cubes

1/3 cup (packed) golden brown sugar

1 1/2 tablespoons cornstarch

##### Strudel

2/3 cup hazelnuts, toasted, husked

1/2 cup graham cracker crumbs

3 tablespoons sugar

9 17x12-inch sheets fresh phyllo pastry or frozen, thawed

1/2 cup unsalted butter, melted

Vanilla ice cream

#### Preparation

##### For sauce:

Boil juice in small saucepan until reduced to 1/2 cup, about 6 minutes. Remove from heat. Add chocolate and let stand 1 minute; whisk until melted and smooth. Stir in brandy and vanilla. (Sauce can be prepared 4 days ahead. Cover and chill. Rewarm before serving.)



## THE DUKE MANSION

Historic Inn & Meeting Place

*The Lynnwood Foundation, a nonprofit, maintains and preserves The Duke Mansion, and created and operates The Lee Institute.*  
400 Hermitage Road, Charlotte, NC 28207  
Tel: 704.714.4432 Fax 704.714.4435  
[mshook@twf.org](mailto:mshook@twf.org) [www.dukemansion.org](http://www.dukemansion.org)

For filling:

Combine 1 cup juice, wine, star anise, and cinnamon in large saucepan. Scrape in seeds from vanilla bean; add bean. Bring to simmer. Remove from heat. Cover; let stand 10 minutes. Add cherries and prunes. Cover and simmer until fruit is plump, about 5 minutes. Discard star anise, cinnamon, and vanilla bean. Mix in apples and sugar; simmer until apples are tender but hold shape and liquid is reduced to 3 tablespoons, stirring occasionally, about 45 minutes.

Mix cornstarch and 2 tablespoons apple juice. Add to filling; stir over medium-high heat until filling thickens and boils, about 3 minutes. (Can be made 3 days ahead. Cool slightly, cover, and chill.)

For strudel:

Preheat oven to 375°F. Lightly butter heavy large baking sheet. Blend first 3 ingredients in processor until nuts are finely ground.

Place dry kitchen towel on work surface. Place 1 phyllo sheet on towel (cover remaining phyllo with plastic wrap and damp towel). Brush phyllo lightly with melted butter. Top with second phyllo sheet; brush with butter. Sprinkle with scant 3 tablespoons nut mixture. Continue with 6 more phyllo sheets, brushing each with butter and sprinkling with scant 3 tablespoons nut mixture. Top with remaining phyllo sheet. Brush with butter. Spoon filling atop phyllo stack in 12x3-inch log, starting 2 inches from 1 long side and 2 1/2 inches from each short side. Fold short edges over filling. Using towel as aid and beginning at edge close to filling, roll up strudel jelly-roll style. Place strudel, seam side down, on prepared baking sheet. Brush strudel with butter. (Can be made 4 hours ahead. Chill.)

Bake strudel uncovered until golden, about 45 minutes. Let cool at least 30 minutes. Cut warm or room-temperature strudel into slices; place on plates. Serve with ice cream and warm chocolate sauce.

\*Brown star-shaped seedpods sold at Asian markets and specialty foods stores and in the spice section of some supermarkets.