

Mixed Berry Strudel

Ingredients

- 2/3 cup raspberries
- 2/3 cup blueberries
- 2 tbsp sugar
- 1 tbsp lemon juice

Directions:

1. Using a fork mash the raspberries in a bowl. (you want the consistency to be like a jam)
2. Add blueberries.
3. add sugar & lemon juice.
4. fold ingredients until evenly mixed.
5. spoon onto the pastries leaving about ½ inch edge along all edges.

Chocolate & Banana Strudel

Ingredients

- ½ cup chocolate spread
- 2 bananas sliced

Directions

1. Spread chocolate spread onto the pastries leaving about ½ inch edge along all edges.
2. Slice bananas and put slices on the chocolate spread on the pastries.

Strawberries & Cream

Ingredients

- 1/2 cup cream cheese
- 2 tbsp sugar
- 2 tsp vanilla extract
- 8 diced strawberries

Directions:

1. Soften cream cheese if needed.
2. Mix together cream cheese, sugar, and vanilla until smooth and creamy.
3. Dice the strawberries.
4. spread cream mixture onto the pastries leaving about ½ inch edge along all edges.
5. Place diced strawberries evenly on cream cheese mixture on the pastries.

Apples & Cinnamon

Ingredients:

- 2 granny smith apples thinly sliced
- 2 tbsp brown sugar
- $\frac{1}{4}$ tsp cinnamon

Directions:

1. Slice apples into thin slices. (don't remove the skins)
2. Place the apples in a row on the pastries.
3. Sprinkle brown sugar on top.
4. Sprinkle cinnamon on top.