



*In Greece, phyllo pastry is filled with a variety of things from spinach to meat. For something sweet, homemade phyllo pastry can be filled with delicious fresh seasonal fruits. Dusted with cinnamon and sugar, these delicious phyllo sweets will be hard to put down.*

## **Frutopita (Pita with Fruit)**

### *Ingredients*

2 cups chopped Pink Lady apple  
1 cup chopped peach\*  
1 cup coarsely chopped walnuts  
1 tsp cinnamon  
1 tbsp flour  
2 tbsp sugar  
2 tbsp melted butter (grease pan)  
1/4 cup melted butter  
1/4 cup sugar mixed with 1 tbsp cinnamon  
Pre-made phyllo pastry dough  
Icing sugar and cinnamon for dusting

### *Ingredients (dough)*

2 cups flour  
1/2 cup water  
1/2 tsp salt  
1/8 cup vegetable oil  
Additional flour to open phyllo pastry

### *Instructions*

Preheat your oven to 350°F. Lightly grease a pizza pan with butter. Make the dough ahead of time and let it rest for 24 hours in a greased bowl. To make the dough, sift flour and salt into a large bowl. Make a well in the flour and add the oil and some water. Knead the dough and continue adding water until the dough becomes elastic.

Mix the chopped apples, peaches, walnuts, cinnamon, flour and two tablespoons of sugar and set aside. Melt the butter and set aside.

Lightly dust a clean surface with flour and roll out the phyllo dough as thin as possible. Be sure to add flour to the top and bottom of the dough surface so that it does not stick. Once rolled out, drop the fruit/nut mixture throughout to cover some of the surface. Take the edge of the dough and flip towards the center, going in about 2". Continue rolling the dough onto itself until you have completely rolled up the entire dough. Holding each end, slightly stretch and place it on the prepared pan. Continue until you have filled in the entire pan, leaving a bit of space between each roll.

Brush the rolls with the melted butter and liberally sprinkle with the sugar/cinnamon mixture. Cook for 30 minutes or until golden brown. Lightly dust with powdered sugar and cinnamon before serving.

Makes 8 - 10 rolls. (\* Use canned peaches if fresh not available.)