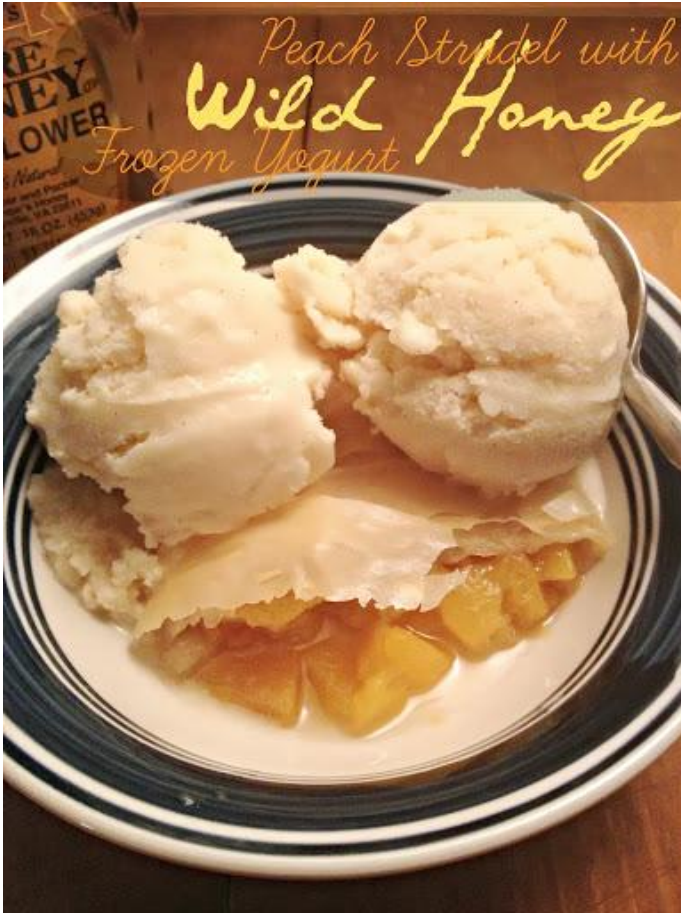


# ***Peach Strudel with Wild Honey Frozen Yogurt***

Recipe by A Kitchen Hoor (@flowerfroggirl)



## ***Ingredients***

### ***For Strudel***

- 2 cups peaches, pitted, peeled, and chopped
- 1 tablespoon peach flavored rum
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 15 sheets phyllo dough
- cooking spray

### ***For Frozen Yogurt***

- 32 ounces nonfat vanilla yogurt
- 1 cup honey
- 1 tablespoon honey bourbon (Red Stag Honey Tea)
- 1 teaspoon vanilla extract

## ***Cooking Directions***

### ***For Strudel:***

1. Combine peaches, rum, and sugar in a small saucepan over medium heat. Simmer until peaches are soft. Allow to cool.
2. Preheat oven to 350.
3. Place one sheet of phyllo dough on a baking sheet coated with cooking spray, parchment or a silpat. Spray liberally with cooking spray. Place a sheet of phyllo on top and spray with cooking spray. Continue layering and spraying until all the phyllo sheets are stacked.
4. Combine the cornstarch with the peach mixture. Place down the center of the phyllo dough stack. Fold the sides in then tuck the ends under.
5. Flip the strudel seam side down on the baking sheet. Bake for 25 to 30 minutes or until the dough is golden brown and crispy.

### ***For Frozen Yogurt:***

1. Combine all ingredients in a large mixing bowl. Stir until blended. Pour into the bowl of an ice cream maker and process according to manufacturer directions.
2. Freeze at least 2 hours before serving.
3. Serve yogurt with the warm peach strudel.