

Mini Milopita Spirals

Easy Apple Cinnamon Phyllo Rolls

A sweet and simple way to use your Philotochos phyllo dough

Ingredients

- 1 package phyllo dough (1 lb), thawed
- 4 apples, peeled and finely chopped
- 1/3 cup sugar
- 1 tsp cinnamon
- 1 tsp vanilla
- 2 tbsp breadcrumbs
- 1/2 cup melted butter
- Powdered sugar for serving

Directions

- 1 Preheat oven to 350°F and line a baking sheet or lightly grease a 9 x 13 pan.
- 2 In a bowl, combine chopped apples, sugar, cinnamon, vanilla, and breadcrumbs.
- 3 Lay out 2 sheets of phyllo and brush lightly with melted butter.
- 4 Spoon a thin line of filling along one long edge.
- 5 Roll up gently and coil into a spiral, or place seam-side down as a roll.
- 6 Repeat with remaining phyllo and filling.
- 7 Brush tops with butter and bake 25 to 30 minutes, until golden.
- 8 Cool slightly and dust with powdered sugar before serving.

Tip: Keep unused phyllo covered with a lightly damp towel while you work so it stays soft and easy to handle.

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*With love from
the Ladies of
Philotochos*

