





Add the cinnamon to the sliced apples.



Lay a sheet of filo pastry on a clean tea towel. Brush melted butter around the edges and add another sheet. Repeat with further sheets.



Add the raisins.



Add the breadcrumbs to the top third.



Add lemon juice to the mixture.



Place the apple mixture on top.



Add the sugar. Mix lightly together.



Roll up using the cloth to keep it together. Tuck the ends under and lift on to the tray using a slice at each end.



Melt the butter in the microwave.



Slice and serve with cream , creme fraiche or custard.



Brush with butter and bake at Gas 5 /180°C for 30-40 mins until golden brown. Remove from the tray and dust with icing sugar.

Try making them with different fruits such as blackberry and apple, fruits of the forest and raspberry and apple.

You can add ground almonds to the breadcrumbs and top with flaked almonds before baking.