



Grammy's Strudel Bites



1/5 of recipe (3 strudel bites): 122 calories, 6g total fat (2g sat. fat), 70mg sodium, 16.5g carbs, 1g fiber, 8g sugars, 2g protein

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Prep: 10 minutes **Cook:** 5 minutes



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Ingredients

15 frozen mini phyllo shells (like [the kind by Athens](#))
1/4 cup whipped cream cheese
3 tbsp. reduced-sugar apricot preserves
2 1/2 tbsp. golden raisins, or more for topping, chopped
2 tbsp. sweetened shredded coconut, or more for topping
1/2 oz. (about 2 tbsp.) chopped pecans, or more for topping
Optional topping: dried apricots

Directions

Preheat oven to 350°F.

Bake shells on a baking sheet until lightly browned, about 5 minutes.

In a medium bowl, combine all remaining ingredients. Mix until uniform.

Evenly distribute filling into the phyllo shells.

MAKES 5 SERVINGS

HG Heads-Up: Can't find reduced-sugar apricot preserves? You can use sugar-free or regular preserves. You can even switch up the flavors!

See how it's done! [Click to see](#) how easy these are to make, then try for yourself.

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