

# Cherry "Cheese" Strudel

Recipe By *Estee Kafra*



Cooking and Prep:  1  
h 50 m

Serves:  8

Contains:    

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Shabbat, Rosh  
Hashanah

**Diet:** Vegetarian, Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

No one will believe that this strudel is parve. It's the perfect finale to a barbecue or even Shabbos dinner.

## Ingredients (11)

### Main ingredients

- 6 ounces (170 grams) firm silken tofu, at room temperature
- 1 cup confectioners' sugar, plus more for dusting
- 3 ounces (85 grams) pareve (tofu) cream cheese, at room temperature
- 3 tablespoons all-purpose flour

- 1 teaspoon Gefen Vanilla Extract
  - juice of 1/2 a lemon
  - 1 egg yolk
  - 7 sheets frozen filo dough, thawed
  - approximately 1/2 cup oil, for brushing
  - 1/2 cup graham cracker crumbs
  - 1 can Gefen Cherry Pie Filling
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## Start Cooking

### Make the Strudel

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius).
2. Blend the tofu in a food processor until smooth. Add the confectioners' sugar, pareve cream cheese, flour, vanilla, lemon juice, and egg yolk, and puree until combined.
3. Stack the filo sheets on a flat surface and cover with a slightly damp kitchen towel.
4. Cut a piece of Gefen Easy Baking Parchment Paper slightly larger than the filo. Lay one sheet of filo on the parchment with the long side facing you (keep the remaining filo covered). Brush lightly with oil, especially the edges, and sprinkle with one tablespoon graham cracker crumbs.
5. Top with another sheet of filo, then brush again with oil and sprinkle with more crumbs. Repeat with the remaining filo sheets, topping each with oil and crumbs. Reserve the remaining oil and crumbs for topping.
6. Meanwhile, pour the cherry pie filling into a sieve and push the jelly through, leaving mostly the cherries.
7. Spoon the tofu mixture across the length of the filo, leaving a 1-inch border at the long end closest to you, and a 2-inch border at the short ends.
8. Arrange the cherries on top of the tofu mixture. Starting with the long edge, use the parchment to roll the filo tightly over the filling to make a log, and tuck both ends underneath to close. Turn seam-side down on the parchment. Brush with the remaining oil and sprinkle

with the remaining crumbs.

9. Transfer the parchment and strudel to a baking sheet. Bake until golden, about 18 minutes, rotating the baking sheet halfway through. Slide the strudel onto a cutting board and let cool completely, about one hour. Dust with confectioners' sugar.