

# Stripped apple strudel



## **Recipe:**

**Main course 6+ / Dessert 12+**

**Rolling pin, knife, peeler**

**approx. 2.5 hours**

## Dough:

\*250g flour (classic: plain flour / W 480 type 405 (universal also works));

\*125ml water (lukewarm);

\*3 tbsp oil;

\*1 pinch of salt;

*\*flour (for sprinkling);*

*\*egg white or water, milk (for sticking);*

*\*circa 150g butter (liquid) or oil (for coating);*

## Filling:

\*1½ kg apples (tart) (in flakes);

\*150g breadcrumbs

; \*150g sugar or other sweetener;

\*1 tbsp vanille sugar;

\*1 tsp cinnamon (ground);

\*¼ tsp cloves (ground);

\*2 tbsp rum or 1 vial rum substitute;

\*3 tbsp lemon juice;

\*100g butter or oil (roasting);

## *Optional:*

*\*100g raisins;*

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## Dough:

1. Knead all the dough ingredients together & knead well for 15 minutes.
2. Place the dough on a plate and brush with oil or butter.
3. Cover with a cloth and leave to rest in a warm place for about half an hour.

## Fullness:

4. Toast the breadcrumbs in butter until golden brown & leave to cool.
5. Peel the apples into quarters and cut into thin slices.
6. Carefully mix the sliced apples with the lemon-juice, rum, (raisins), sugar, vanille-sugar, cinnamon and cloves.

## Strudel:

7. Place the dough on a large floured cloth, sprinkle with flour & roll out evenly.
8. Now brush the dough with oil or butter & leave to rest for about 5 minutes.
9. Use the back of your hand to carefully stretch the dough evenly and very thinly.
10. Cut off the thick edges.
11. Spread the filling evenly over the pastry (leaving the edge about 3 cm free) and roll up with the cloth.
12. Tuck in the ends.
13. Glue the ends & edges with egg white.
14. Lift onto the baking tray or into the baking dish.
15. Brush the strudel with plenty of butter or oil and bake at 220°C top/bottom heat or 200°C fan oven for about 40 minutes.
16. Brush the strudel again and again (1-2 times) until it is golden brown. Done. 😊

**Tip:** Apple strudel is great for freezing, whether baked or unbaked.