



## Apple Strudel

4 cups unsifted flour (bread flour)  
2 t. salt  
1 egg  
1/3 cup cooking oil  
1 cup water

Put flour on board. Make crater in center of flour. Put egg, oil, salt & water inside crater (put water in a little at a time). Mix until dough gets elastic, not sticky, and pulls away from board. Knead until it is very smooth (approx. 10 min.) Divide dough into 3 patties, like thick burgers. Put on oiled pan & cover with a sprinkled wet towel. Put in oven just to keep warm. Turn oven on, then off – should maintain 85-90 degrees.

12 apples 3 cups bread crumbs  
2 ½ cups sugar  
2 T. cinnamon  
1 stick butter

Peel apples & cut into 3/8 inch slices. Mix sugar & cinnamon together. Melt butter in large frying pan. Add bread crumbs. Cook until crumbs are completely covered with butter & are golden brown. (Be careful – bread crumbs burn very easily!)

Put tablecloth on table approx. 5x6 feet. Dust cloth with flour. Take one patty & stretch over backs of knuckles & then continue to stretch on cloth until paper thin. Spread apples on dough about 2 ½ inches apart. Spread 1/3 of sugar/cinnamon mixture over apples & dough. Sprinkle 1/3 of bread crumbs over apples, dough & sugar/cinnamon mixture. (Stretched dough should be rectangular).

Roll by picking up one end of tablecloth & letting dough roll up in front of the cloth.

Put on oiled, foiled cookie sheet & bake at 400 degrees for 25 to 30 minutes.