

German apple strudel

Ingredients

DOUGH:

2 1/2 to 3 c all purpose flour(you may need more or less flour, till stiff but not sticky)
3 Tbsp granulated sugar
1/2 tsp salt
1/2 tsp baking powder
2 tsp ground cinnamon
6 large egg yolks or 3 whole eggs,well beaten
3 Tbsp vegetable oil
1/4 c ice water,add 1 tbl. at a tim

CREAM MIXTURE:

3/4 c whole milk
1 c dairy sour cream
2 tsp vanilla extract
1 Tbsp granulated sugar

FILLING:

3 lb about granny smith apples, cored and sliced thin, divided
(about7 to 9 apples)
1 c raisins, divided
1 c sugar, divided
1/4 c ground cinnamon, more or less to taste
3 Tbsp butter, melted, divided

Directions

Dough:

Mix flour, salt, baking powder, sugar, cinnamon, vegetable oil and egg yolks to soft consistency. Add flour a tiny bit at a time until not sticky just tacky.Dough is ready if you can put your finger in the dough and it comes out clean and not sticky. Knead dough about 10 minutes. Do not over mix- dough will be tough. Divide dough into 3 equal parts. Grease bowls

and put a piece of dough in each bowl, turning to grease top. Let set for about 1 hour covered.

Peel apples. Butter 3- 9×13-inch cake pans any 3 pan as long as they have sides will do. (these strudel can be frozen unbaked or baked for 3 months).

Mix the sour cream, sugar, vanilla and milk together in a medium bowl until gravy thin. Set aside. Next:

Lay out a clean dish towel. Sprinkle with a bit of flour. Roll or stretch out 1 piece of the dough very, very thin as possible. About 1/8 inch thick (don't worry about edges, you can cut them off).

Combine apples, raisins, sugar and cinnamon and mix well.

Using a pastry brush spread 1/3 of the cream mixture on the dough.

Using 1/3 of the apple mixture spoon mixture on one side of the dough the long side. Drizzle on some melted butter.

Roll up like a jelly roll. Tuck in ends. Place in one of the prepared pans. Brush top with cream mixture, so top does not get crusty. Cut a few slits over top. Set aside.

Repeat directions with the remaining doughs.

Bake in 400° oven for 10 minutes then reduce heat to 350° and bake for about 45 minutes more.