



# APPLE STRUDEL

## WITH GRANNY'S RECIPE

### **You need:**

For the shortcrust pastry

- ° 250g flour
- ° 1/2 package baking powder
- ° 2 free-range eggs
- ° 90g margarine
- ° 1/2 package vanilla sugar
- ° 100g sugar

For the filling

- ° 5 apples
- ° sugar
- ° vanilla sugar
- ° raisins
- ° rum

Other: Milk for spreading

### **And this is how you make the strudel:**

Knead the flour, baking powder, eggs, margarine, sugar and vanilla sugar to a smooth dough. Let it rest for about 1/2 hour. For the filling, peel the apples, cut them into small pieces and mix them with the sugar, vanilla sugar and the raisins. If you like, you can add rum. Then divide the dough into 2 pieces, roll out and fill. Finally brush the strudel with the cold milk. Bake at 180 °C for about 45 minutes, sprinkle the still warm strudel with icing sugar and serve with vanilla sauce if desired.