

Apple Strudel

Recipe By *Leah Barzel*



Cooking and Prep:  1 h

Serves:  12

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Rosh

Hashanah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

I highly recommend making strudel with yeast dough – it tastes delicious heated, especially when served with herbal tea!

Ingredients (9)

Main ingredients

- 8 apples, peeled and diced small
- 1/4 cup water
- 3 tablespoons turbinado sugar
- 1 cup light raisins
- 1 and 1/2 cups boiling water

- 1 cup walnuts, coarsely chopped
 - 1 teaspoon cinnamon
 - 1 recipe [basic yeast dough](#)
 - 1 egg, beaten, for glaze
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Start Cooking

Prepare the Filling

1. Place the apples in a pot with the water; add the sugar, and cook on a medium flame for 15 minutes. Remove the pot from the flame and let the apples cool.
2. Meanwhile, put the raisins in a bowl and cover with boiling water. Soak them for five minutes.
3. Add the raisins, walnuts, and cinnamon to the cooled apples and mix well.

Assemble the Strudel

1. Roll half the dough on a sheet of Gefen Easy Baking Paper into a rectangle, 8x14 inches (20x35 cm).
2. Cut two strips at the sides of both the top and bottom, and cut 3/4-inch (2 cm) strips along the sides.
3. Fill the dough with half of the apple mixture. Fold the top and bottom edges over the filling, and alternate crossing the strips of dough on the right and left sides.
4. Repeat with the second half of the dough and filling.
5. Place both cakes, with the baking paper on a baking tray.
6. Let the cakes rise, glaze them, and bake as directed in the dough recipe.

Note:

You can freeze these cakes or store them up to two days in a refrigerator. After freezing, drain the liquids before serving.

Tip:

Any apples can be used, but Red Delicious are particularly tasty.

Variation:

Raisins can be omitted.