

Cherry Strudel

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  2.5 h

Serves:  10

Contains:   

- **Preference:** Parve
- **Difficulty:** Medium
- **Diet:** Vegetarian, Pescetarian
- **Source:** The Heimishe Kitchen (Nitra Cookbook)

A simple recipe for parve strudel with a deliciously sweet and tart fresh cherry filling. Learn how to make a

Ingredients (12)

Strudel Dough

- **1/3 cup** water
- **1 and 1/2 cups** flour
- **1 teaspoon** vinegar (*optional*)
- **1 tablespoon** oil, plus additional for sprinkling
- **1** egg
- **1/2 teaspoon** salt

Cherry Filling

- **1 pound** cherries, pitted
- **1/2 cup** oil, divided
- **1 tablespoon** vanilla sugar
- **3 tablespoons** sugar
- **1 cup** grated apples (*optional*)
- **3 tablespoons** [Yehuda Matzo Meal](#) or bread crumbs

Start Cooking

Prepare the Strudel

Preheat oven to 375 degrees Fahrenheit.

2. 2.

Combine dough ingredients and knead for 15–20 minutes, until elastic consistency is obtained. Place dough on a plate and brush with oil. Cover with a warm bowl and set aside for 30 minutes in a warm place.

3. 3.

Work on a table covered with a floured, fabric tablecloth. Roll out dough as thinly as possible. Place an inverted bowl in the center of the surface, under the tablecloth. Sprinkle dough with drops of oil, stretch by hand until paper-thin. (To stretch, place palms under the dough, working gently with fingers from the center outward. Sprinkle oil to assist in stretching.)

4. 4.

In a bowl, combine cherries with one-fourth cup oil, both sugars, and apples (if using).

5. 5.

Sprinkle remaining one-fourth cup oil and matzo meal over the dough. Spread the cherry filling over the matzo meal up to two inches away from the edge of the dough.

6. 6.

Roll up jelly-roll fashion and place in a large greased or lined baking pan in a "U" shape. Brush with beaten egg and mark two-inch indentations with a sharp knife. Bake for 45 minutes or until golden brown.

Credits

Photography and Styling by Tamara Friedman