

**STRUDEL**  
17 SEPTEMBER 2010  
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2  $\frac{3}{4}$  c bread flour  
4 T butter  
 $\frac{1}{2}$  t salt

mix together or  
process in food processor for 10 seconds

1 egg – whisked  
add enough water to make 1 c  
 $\frac{1}{2}$  t vinegar

mix together or  
process in food processor for 10 more seconds

should make a tacky dough but should not stick to your hands

knead and slap on table for 10 minutes or  
process in food processor for 1 minute then slap on table 100 times

(add 1 T flour if dough is sticky)

let rest 15 minutes in greased covered bowl

stretch dough on a sheet covered table  
starting in the center and working out until dough is thin and over your table  
tear off edge and let rest in greased bowl

add desired fillings over dough

turn edges over filling and roll dough using cloth on table

place on baking sheet

bake in a 350 oven approximately 20-30 minutes until golden brown

let rest for a few minutes  
cut and remove from pan while still warm

# Strudel Fillings

## Apple

Sliced baking apples

Raisins

Brown sugar

Oil

Cinnamon

Cream of wheat

## Cabbage

Shredded cabbage - saute in oil

pinch of salt

Sugar

Cinnamon

## Cheese

3 beaten eggs

6 c cottage cheese drained

Raisins

Sugar

Cinnamon

## Fruit

Desired fruit – drained if frozen

Corn starch

Sugar

Cream of wheat

## Nut – Bobby Nelson

Ground walnuts

Sugar

Egg whites

## Pumpkin – Rosina Schmidt

Pumpkin - shredded

Sugar

Raisins

Cinnamon

## Cream of Wheat – Clara Anton

2/3 c cream of wheat

1 c sugar

2/3 c whipping cream – drizzle 1 T at a  
time over dough

2 T melted butter

Bake at 325