

Apple Strudel (Shortcrust Pastry)

Ingredients:

- 125 g Butter
- 125 g Powdered Sugar or regular sugar
- 1 pinch of grated lemon zest
- ½ package of vanilla sugar
- 1 tbsp milk
- 1 egg
- 250 g flour
- 1 tsp baking powder
- 1 pinch of salt
- 600 g South Tyrolean apples
- 50 g sugar
- 50 g breadcrumbs, toasted in butter
- 40 g raisins
- 20 g pine nuts
- 2 tbsp rum
- 1 package of vanilla sugar
- 1 pinch of grated lemon zest



Instructions:

Work the not too cold butter with sugar, lemon zest, and vanilla sugar in a bowl until it forms a homogeneous mixture (no more visible butter pieces). Add the egg and milk, mix in the flour and baking powder, and knead into a dough. Let the dough rest for 1/2 hour before using it.

Peel and core the apples, then cut them into small slices. Mix the apple slices with sugar, breadcrumbs, raisins, pine nuts, rum, vanilla sugar, cinnamon, and lemon zest.

Preheat the oven. Roll out the dough on a floured surface to a size of 40 x 20 cm and place it on a buttered baking sheet. Spread the apple filling over the dough and fold the strudel with the dough. Brush the strudel with the beaten egg, decorate with the remaining strips of dough, and bake in the oven. Dust with powdered sugar.

Baking time:

35 minutes at 180 degrees Celsius (356 degrees Fahrenheit).

Enjoy your meal and happy cooking!

Best wishes from the Gasser family and the Hubertus team 😊