Apple Strudel

Dough

250mL flour 7mL baking powder

1mL salt 15mL sugar

60mL margarine 85 – 90mL milk

Filling

250mL chopped apples (1 large or 2 med.)

20mL sugar 2mL cinnamon

Glaze

30mL icing sugar 1mL vanilla

5 – 10mL water

Method

1. Mix dry ingredients together in a medium bowl. Flour, baking powder, salt, and sugar.
2. Cut in margarine using pastry blender. Add milk, a little at a time using a fork to blend in. You may not need to use all the milk.
3. Knead on lightly floured board five to six times.
4. Roll out into a rectangle. Melt the margarine in the microwave (30 – 40 seconds).
5. Spread melted margarine around the dough almost to the edges.
6. Prepare apples. Make sure to peel and core. Chop into thin slices or small chunks.
7. Spread apple slices down the center of the dough.
8. Mix cinnamon and sugar together and sprinkle over the apples.
9. Cut strips on both sides of the dough almost touching the apples in the middle.
10. Bake at 425®F for 20 – 25 minutes.
11. Mix together the icing sugar and vanilla, then add enough water to make a spreadable glaze.
12. Spread glaze on warm strudel after it has rested for a bit.