



Apple strudel

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 250 grams of wheat flour
- 1/2 cup of warm water
- 1 egg, whisked
- 1 tablespoon of olive oil
- 1 teaspoon of wine vinegar
- pinch of salt

Filling:

- 5 apples, peeled, cores cut out, sliced
 - 100 grams of raisins, poured with hot water and drained
 - 100 grams of walnuts
 - 1 tablespoon of cinnamon
 - 4 tablespoons of sugar
 - 80 grams of butter, melted
 - 1 cup of whipped cream
 - almond flakes
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Instructions

1. Sift flour, add water, egg, olive oil, vinegar and salt, mix well. Knead dough till it's smooth and elastic.
2. Form ball and let it rest for about 30 minutes.
3. Roll out dough to form rectangular. Dough should be very thin.
4. Smear with butter, layer with apples, sprinkle with sugar, cinnamon and raisins.
5. Roll up and seal ends.
6. Smear with butter.
7. Bake in preheated oven about 30 minutes, in 180 C degrees.
8. Serve warm with whipped cream and almond flakes.