

Apple Strudel



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from: www.tasteofhome.com

Makes 3 loaves

1c butter, cold, cubed

2c flour

1c sour cream

1/4t salt

2c plain bread crumbs

1/4c butter, melted

4 apples, tart, peeled,
chopped

2c sugar

1/2c golden raisins

1/2c dried cranberries

1/2c walnuts, chopped

1T cinnamon

Confectioners' sugar, for
garnish

In a large bowl, cut butter into flour until mixture resembles coarse crumbs. Stir in sour cream and salt. Shape the dough into a ball; cover and refrigerate overnight.

Preheat oven to 350. For filling, combine bread crumbs and butter. Add the apples, sugar, raisins, cranberries, walnuts and cinnamon, set aside. Divide dough into thirds; turn onto a floured surface. Roll each into a 15" x 12" rectangle. Spoon filling evenly onto dough; spread to within 1" of edges. Roll up from one long side; pinch seams and ends to seal.

Carefully place each loaf seam side down on an ungreased baking sheet. Bake 55~60 minutes or until light brown. Cool completely on wire racks. Dust with confectioners' sugar.

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