



THE J.M. SMUCKER Co

Apple Strudel

Prep Time Cook Time Serves Difficulty

2 hrs 50 mins 16 N/A

Ingredients

- **Dough:**
- 2 1/2 cups (625 mL) Robin Hood® Original All Purpose Flour

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- 1/2 tsp (2 mL) salt
- 1/4 cup (50 mL) vegetable oil
- 3/4 cup (175 mL) warm water, plus additional if necessary
- **Filling:**
- 6 cups (1.5 L) apples, peeled, cored and cut in small chunks
- 3/4 cup (175 mL) sugar
- 1 1/2 tsp (7 mL) cinnamon
- 1 tbsp (15 mL) lemon juice
- 1/2 cup (125 mL) raisins
- **Assembly:**
- 6 tbsp (80 mL) melted butter, divided
- 1/2 cup (125 mL) dried unseasoned breadcrumbs
- 1/2 cup (125 mL) finely chopped pecans or walnuts
- 1/2 cup (125 mL) natural turbinado sugar

Directions

Step 2:

Combine flour and salt in medium bowl. Add remaining ingredients and mix until shaggy dough forms. If dough doesn't hold together add, more water, 1 tsp (5mL) at a time. Remove to lightly floured surface and knead vigorously, 5 minutes. You and the dough might need a rest, so let the dough relax for 2 minutes and then continue kneading until dough forms a smooth ball. Place in greased bowl, cover with plastic wrap and let rest at room temperature, 1 hour.

Step 3:

Line a large table or counter with a bed sheet or cotton tablecloth. Lightly sprinkle with flour. Meanwhile, roll dough on lightly floured surface to rectangle measuring about 10" x 15" (25cm x 38cm). Transfer dough to centre of sheet/tablecloth. Using clean hands (no jewelry!), place one hand, knuckle side up, under the centre of the dough, and slowly and gently start to stretch the dough towards you "" repeating in each direction, walking all around the table. The dough will want to spring back and retain its original shape "" so give the dough a minute or so to rest before continuing. The dough should stretch to be paper thin. Using your fingertips, gently pull the edges to make them paper thin. Don't worry if small holes form. Trim thick edges with scissors if necessary. Stretched dough should measure approximately 28" x 32" (70cm x 80cm).

Step 5:

Combine all ingredients.

Step 7:

Line a baking sheet with parchment paper. Preheat oven to 425°F (220°C).

Step 8:

Brush dough with about 1/4 cup (50mL) melted butter. Sprinkle lower third of dough with breadcrumbs and top with nuts, leaving approximately 2" (5cm) border from side edges. Cover with apple mixture. Roll the dough over the apple filling, using the sheet to lift the dough. Make one turn and then tuck the edges in "" trim edges if they are too thick. Continue rolling using the sheet. Strudel will be approximately 18" (45cm) long. Carefully transfer to prepared baking sheet, curving

it into an “S” if necessary, to help it fit. Brush with remaining melted butter and sprinkle liberally with turbinado sugar. Bake in preheated oven 20 minutes, reduce temperature to 350°F (180°C) and continue baking another 25-30 minutes or until brown and crispy. Let cool on pan and remove to wire rack.

Images

