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Melania's Easy Apple Strudel Recipe

Ingredients:

- ½ lb lard
- 3 cups flour
- 2 tsp salt
- 2 eggs beaten
- ¾ cup ginger ale
- 4 apples, peeled and diced
- small handful of raisins
- 2 Tbsp granulated sugar
- cinnamon

Instructions:

1. Preheat oven to 350° F.
2. Cut the lard into the flour to which the salt has been added.
3. Add beaten eggs and ginger ale.
4. Gather together and knead slightly.
5. Make into a ball. Cut in half.
6. Roll out one half as thinly as possible.
7. Spread half the apples in a row lengthwise on the dough, keeping about 2 inches from the long edge and 1 inch from the ends. Sprinkle half the raisins over, 1 Tbsp sugar, and dust with cinnamon. Fold over the 1-inch edges and then the 2-inch edge and roll as for a strudel.
8. Place, seam side down on a parchment paper lined cookie sheet.
9. Repeat with the remaining dough.
10. Bake at 350° F for approximately 30 minutes.
11. Let cool before sprinkling with powdered sugar and serving.
12. Makes 2 strudels

Hints:

- Make just one strudel now and keep the remaining dough for use another day. Wrap securely. Either refrigerate for a day or two. Or, freeze for longer term storage.

<http://www.quick-german-recipes.com/easy-apple-strudel.html>