

STRUDEL

DOUGH

2 ¼ cups flour
½ lb butter
½ pint sour cream

Combine all ingredients and shape into approximately a 12" x 4" rectangle. Wrap in saran or wax paper and refrigerate overnight.

3 apples (Baldwin or Macintosh) grated and strained. Squeeze out excess juice

¼ cup of blueberry preserves
½ cup of strawberry or raspberry preserves
½ cup graham cracker crumbs
½ cup shredded sweetened coconut
½ cup chopped walnuts
1 cup sugar
1 tsp cinnamon

Combine the preserves together. Combine the cinnamon and sugar mixture.

Cut the dough into four equal pieces. Spread ¼ of the cinnamon and sugar mixture on cutting board. Take one piece of dough and place on top of cinnamon and sugar mixture. Coat it well on both sides. Roll out rectangle of dough to approximately 12" x 10" flipping dough as you roll and coating with cinnamon and sugar. Starting from about ¾ of an inch from the bottom and leaving ¾" from the sides, spread along the bottom about 2 tbsp. of preserves. With the back of a spoon or knife, spread very thinly the preserves from bottom to top of dough leaving ¾" on the top. Spread ¼ of grated apples on top of preserves on the bottom only. Sprinkle approximately 2 tbsp. graham cracker crumbs on top of apple. Scatter approximately 2 tbsp. coconut over all the dough. Scatter approximately 2 tbsp. walnuts over all the dough.

Fold in sides of dough and begin rolling from the bottom very tightly in a jelly roll fashion. Place on cookie sheet seam side down covered with parchment paper and stretch roll carefully and evenly. While holding the roll to maintain shape, score with a very sharp knife almost halfway through to create ¾" to 1" pieces.

Bake at 350 degrees for about 30 to 35 minutes until lightly browned on top.