



From Your CEO CoPilot

Below is a classic recipe for a delicious apple strudel. This version serves about 8 people and takes around 1-1.5 hours to prepare and bake. It's inspired by traditional Austrian apple strudel (Apfelstrudel), with a flaky pastry and cinnamon-spiced apple filling. If you're new to making strudel dough, it can be a bit tricky to stretch thin, but you can use store-bought phyllo dough as a shortcut.

Ingredients

For the Dough:

1. 2 cups all-purpose flour (plus extra for dusting)
2. 1/4 teaspoon salt
3. 1 large egg
4. 3/4 cup warm water
5. 2 tablespoons vegetable oil (plus more for brushing)

For the Filling:

6. 6-7 medium tart apples (like Granny Smith), peeled, cored, and thinly sliced (about 6 cups)
7. 1/2 cup granulated sugar
8. 1 teaspoon ground cinnamon

9. 1/4 teaspoon ground nutmeg (optional)
10. 1/2 cup breadcrumbs (plain or lightly toasted)
11. 1/2 cup raisins or sultanas (soaked in rum or water for 10 minutes, optional)
12. 1/4 cup melted unsalted butter (for brushing)
13. Juice of 1/2 lemon
14. 1/2 cup chopped walnuts or almonds (optional, for crunch)

For Assembly and Serving:

15. Additional melted butter for brushing
16. Powdered sugar for dusting
17. Vanilla ice cream or whipped cream (optional, for serving)

Instructions

18. **Prepare the Dough:**

19. In a large bowl, mix the flour and salt. Make a well in the center and add the egg, warm water, and oil.
20. Stir with a fork until a shaggy dough forms, then knead on a floured surface for about 5-10 minutes until smooth and elastic. If it's too sticky, add a little more flour.
21. Coat the dough lightly with oil, wrap in plastic wrap, and let it rest at room temperature for at least 30 minutes (this makes it easier to stretch).

22. **Make the Filling:**

23. While the dough rests, toss the sliced apples with lemon juice in a large bowl to prevent browning.
24. Add the sugar, cinnamon, nutmeg, raisins (if using), and nuts. Mix well and let it sit for 10-15 minutes to draw out some juices.
25. In a small skillet, melt 2 tablespoons of butter and toast the breadcrumbs until golden (about 2-3 minutes). Set aside—this helps absorb excess moisture in the filling.
26. **Stretch the Dough:**
27. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
28. On a large, clean tablecloth or floured surface, roll out the dough into a rectangle about 12x16 inches. Then, gently stretch it by hand until it's paper-thin (aim for about 24x30 inches). It should be translucent enough to read through. If it tears, patch it gently.
29. Brush the stretched dough with melted butter.
30. **Assemble the Strudel:**
31. Sprinkle the toasted breadcrumbs over the dough, leaving a 2-inch border around the edges.
32. Pile the apple filling along one long edge of the dough, about 2-3 inches from the edge.
33. Using the tablecloth to help, roll the dough over the filling like a jelly roll, tucking in the sides as you go to seal.
34. Carefully transfer the rolled strudel to the prepared baking sheet, seam-side down. Brush the top with more melted butter.
35. **Bake:**

36. Bake for 35-45 minutes, or until the strudel is golden brown and crisp. If it browns too quickly, tent with foil.
37. Let it cool on the baking sheet for 10-15 minutes.
38. **Serve:**
39. Dust generously with powdered sugar. Slice and serve warm, ideally with vanilla ice cream or whipped cream.

Tips for Success

40. **Dough Shortcut:** If stretching dough sounds intimidating, use 8-10 sheets of store-bought phyllo dough. Brush each layer with butter and stack them before adding the filling.
41. **Make-Ahead:** You can prepare the strudel up to the baking step and refrigerate it for a few hours, or freeze it unbaked for up to a month.
42. **Variations:** Add a splash of rum to the filling for extra flavor, or mix in some cranberries for a tart twist.
43. **Storage:** Leftovers can be stored in an airtight container at room temperature for 1-2 days or refrigerated for up to 4 days. Reheat in a 350°F oven to crisp it up.

This recipe yields a flaky, juicy strudel that's not too sweet—perfect for fall or any time you're craving comfort food. Enjoy, and let me know if you have questions or want adjustments!

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