

Check out [www.justlikeoma.com](http://www.justlikeoma.com) for more German recipes



## Oma's German Apple Strudel Recipes

### 1. German Apple Strudel Recipe (with butter puff pastry)

#### Ingredients:

- 2 - 3 apples (or pears), peeled and thinly sliced
- 2 Tbsp sugar
- 1 Tbsp flour
- ¼ cup sliced almonds (optional)
- ¼ cup raisins (optional)
- ½ lb package of frozen butter puff pastry, thawed
- 1 egg
- 1 Tbsp water

#### Instructions:

1. Preheat oven to 375° F. Line a cookie sheet with parchment paper and grease and flour.
2. Mix together apple slices, sugar, flour, almonds (if using) and raisins (if using) in a bowl.
3. Roll out dough on a floured surface until about 12" x 16".
4. Put the apple mixture down the bottom half of the long side of the pastry, leaving a 1-inch border around the outside.
5. Fold in the short sides and then roll up like a jelly roll.
6. Put strudel on baking sheet with the seam side down.
7. Mix egg and water. Brush on strudel. Cut ¼-inch deep slashes across diagonally across top.
8. Bake for 35 - 40 minutes or until golden brown.
9. Let cool before sprinkling with powdered sugar and serving.
10. Makes about 6 servings

### 2. German Apple Strudel Recipe (with phyllo or filo pastry)

#### Ingredients:

- 2¼ lb apples
- 2 cups fresh breadcrumbs
- 4 Tbsp unsalted butter, melted
- ¾ cup granulated sugar
- 1 tsp cinnamon

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

Check out [www.justlikeoma.com](http://www.justlikeoma.com) for more German recipes

- ½ cup raisins (optional)
- grated rind of 1 lemon
- 1 ¼ lb package of frozen phyllo, thawed
- ½ cup unsalted butter, melted

#### **Instructions:**

1. Preheat oven to 350° F.
2. Slice or chop the apples and put into a bowl. Add breadcrumbs, 4 Tbsp melted butter, sugar, cinnamon, raisins (if using), and grated lemon rind and stir together.
3. On a damp towel, lay two sheets of phyllo dough, and brush with melted butter. Place another 1 to 2 sheets on top and brush with butter. Continue until you have about 4 or 5 layers.
4. Put the apple mixture down the center of the pastry, leaving a 1-inch border around the outside.
5. fold in the short sides and then roll up like a jelly roll.
6. Put strudel on a greased baking sheet with the seam side down. Brush with remaining melted butter. Cut ¼ inch deep slashes across diagonally across top.
7. Bake for 30 - 40 minutes or until golden brown.
8. Let cool before sprinkling with powdered sugar and serving.
9. Makes about 8 - 10 servings.

### **3. Vegan German Apple Strudel Recipe (with frozen puff pastry)**

#### **Ingredients:**

- 2 - 3 apples (or pears), peeled and thinly sliced
- 2 Tbsp sugar
- 1 Tbsp flour
- ¼ cup sliced almonds (optional)
- ¼ cup raisins (optional)
- ½ lb package of frozen puff pastry, thawed, (made with lard or shortening. (I use Tenderflake Puff Pastry)

#### **Instructions:**

1. Preheat oven to 375° F. Line a cookie sheet with parchment paper and grease and flour.
2. Mix together apple slices, sugar, flour, almonds (if using) and raisins (if using) in a bowl.
3. Roll out dough on a floured surface until about 12" x 16".
4. Put the apple mixture down the bottom half of the long side of the pastry, leaving a 1-inch border around the outside.
5. Fold in the short sides and then roll up like a jelly roll.
6. Put strudel on baking sheet with the seam side down.
7. Cut ¼-inch deep slashes across diagonally across top.
8. Bake for 35 - 40 minutes or until golden brown.
9. Let cool before sprinkling with powdered sugar and serving.
10. Makes about 6 servings

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