

Judy Meisel's Parve Strudel Recipe

INGREDIENTS

Dough

- 2 cups flour
- 1 tsp salt
- 1 1/2 sticks margarine (parve) or butter (dairy)
- 8 tbs ice water
- 1/2 cup apricot jam (for topping)
- Slivered almonds (for topping)

Filling

- 1 1/2 cup sugar
- 1/4 tsp cinnamon
- 1/4 cup flour
- 1 cup chopped nuts
- 5 apples
- Juice of 1 small lemon

INSTRUCTIONS

1. Filling: Peel the apples and cut into small chunks. Combine the apples with the sugar, cinnamon, flour, nuts, and lemon juice. Adjust sugar to desired sweetness.
2. Dough: place flour and salt in a bowl.
3. Cut in the margarine/butter and rub between fingers until it has the consistency of breadcrumbs.
4. Add ice water and mix until the mixture forms a ball that sticks together. Chill several hours or overnight. The dough can also be frozen.
5. Roll out the dough as thin as possible into a rectangle and place on a greased cookie sheet.
6. Place filling along longest edge of dough, fold each end inward, then roll to enclose the filling.
7. Put seam side down. Cut shallow slits on the top of roll in 1 inch increments.
8. Bake at 375 F for about 30-45 mins or until light brown, check often.
9. Melt apricot jam and brush onto baked strudel with a pastry brush. Sprinkle with slivered almonds.