

Czechoslovakian Apple Strudel – A Legacy from the Women of Terezin

Strudel Dough:

2-1/4 cups flour

1 cup dairy sour cream

1 cup vegetable shortening or butter

Apple Filling

2 cups unpeeled shredded green delicious apples, well drained

3 to 4 Tablespoons butter or margarine

3 Tablespoons dry bread crumbs

3 Tablespoons granulated sugar, divided

1 teaspoon lemon juice

1/2 teaspoon vanilla

3/4 teaspoon apple pie spice or cinnamon

2 Tablespoons currants

2 Tablespoons fine chopped walnuts

Confectioners' sugar as desired

Prepare dough: Combine 2 cups flour, sour cream and butter in mixing bowl; blend well; add additional flour if needed to form a soft dough; cover, chill at least 1 hour or until ready to use. Roll out chilled dough on well floured surface.

Filling: Allow shredded apples to drain in bowl or dish. Squeeze out excess liquid with paper towels.

In a small saucepan, melt butter over medium heat; add bread crumbs, simmer 1 to 2 minutes until golden brown. Set aside.

Combine well drained shredded apples with 3 Tablespoons sugar, lemon juice, vanilla, and apple pie spice; mix well. Stir in currants and walnuts. Set aside.

Roll dough on lightly floured surface to form a 13x7 inch rectangle.

Spread bread crumb mixture over dough to within 1 inch of edges; sprinkle with 1/2 Tablespoon sugar. Starting with one 13 inch side of rectangle; spread apple filling over 1/3 of dough to within 1 inch of edges. Starting with apple side, roll up jelly roll fashion, sealing the seams and ends.

Place diagonally seam side down on ungreased 15x10 inch jelly roll pan. Tuck ends under. Bake at 400 degrees for about 35 to 40 minutes or golden brown. Let cool 10 minutes; loosen edges. If dough is soft, cut in half; remove from pan to cooling rack. Sprinkle generously with confectioners' sugar. Cool until warm; cut into slices. Serve warm.