



Dommo Back

DIVINE APPLE STRUDEL

One of many enjoyable recipes for your
RIKA DOMO BACK - have fun preparing!



INGREDIENTS

For the dough:

**250 g flour, 1 pinch of salt, 1 egg,
100 ml lukewarm water, 20 ml oil**

For the filling:

**50 g butter, 100 g breadcrumbs,
120 g sugar, some cinnamon, a handful of
raisins, some lemon juice, 1 kg apples
(e.g. Boskop) cut into thin slices, 1 dash
rum, liquid butter for coating and
powdered sugar for sprinkling**

PREPARATION

Knead all the ingredients for the dough until it comes off the hands and the table easily. Form a ball, glaze it with oil and let it rest for about 1/2 hour in a bowl.

Then coat in flour and roll out rectangularly on a floured cloth, thinly pull out with the back of the hand and coat with liquid butter. For the filling, heat the butter in a pan, add the breadcrumbs and roast until golden brown. Mix cinnamon and sugar.

Mix the buttered crumbs, cinnamon and sugar, raisins, lemon juice and apples with a dash of rum.

Sprinkle the filling on the stretched-out dough and carefully roll it up with the help of the cloth. Brush the strudel with butter and bake at 180 °C in your RIKA DOMO BACK for approx. 1/2 hour. After baking, sprinkle with a little butter and let rest for about 30 minutes.

