

Apple Strudel

Traditional homemade apple strudel with thin pastry, cinnamon apples, raisins and buttery breadcrumbs.

Prep: 35 min Rest: 30 min Cook: 45 min Total: 1 hr 50 min Servings: 8 slices

Ingredients

Homemade Strudel Dough

- 2 cups (250 g) all-purpose flour
- 1 large egg
- 1/3 cup (80 ml) lukewarm water
- 2 tablespoons (30 ml) vegetable oil
- 1 teaspoon white vinegar
- 1/4 teaspoon salt

Apple Filling

- 2.2 lb (1 kg) apples, preferably Golden Delicious or a mix with Granny Smith
- 1/2 cup (100 g) granulated sugar
- 1/2 cup (75 g) raisins
- 1/2 cup (60 g) plain dry breadcrumbs
- 1/4 cup (55 g) unsalted butter, for breadcrumbs
- 1/3 cup (40 g) chopped walnuts (optional)
- 1 1/2 teaspoons ground cinnamon
- 1 tablespoon fresh lemon juice
- 1 teaspoon finely grated lemon zest
- 2 tablespoons (30 ml) dark rum (optional)

Assembly and Finishing

- 1/4 cup (55 g) unsalted butter, melted
- Powdered sugar, for dusting
- Additional flour, for rolling

Instructions

1. Make the dough

Mix flour and salt. Add egg, lukewarm water, oil and vinegar. Knead on a lightly floured surface for 8-10 minutes until smooth and elastic. Form a ball, lightly oil it, cover and rest at room temperature for 30 minutes.

2. Prepare the apple filling

Peel, core and thinly slice the apples (about 1/8 inch / 3 mm). Toss with lemon juice, zest, sugar and cinnamon. Soak raisins in warm water or rum for 15 minutes if desired, then drain and add. Stir in walnuts if using. Drain any excess liquid before assembly.

3. Toast the breadcrumbs

Melt 1/4 cup (55 g) butter over medium-low heat. Stir in breadcrumbs and toast for 3-5 minutes until golden and fragrant. Cool.

4. Stretch the dough

Preheat oven to 375°F (190°C). Line a large baking sheet with parchment. Lay a clean cotton towel on the counter and dust with flour. Roll dough into a rectangle, then carefully stretch with the backs of your hands to about 16 x 24 inches (40 x 60 cm), until almost translucent. Trim thick edges.

5. Fill and roll

Brush dough with some melted butter. Sprinkle with toasted breadcrumbs, leaving a 2-inch (5 cm) border. Distribute drained apples evenly. Fold short edges inward and use the towel to roll from one long side into a compact log. Transfer seam-side down to baking sheet and brush with melted butter.

6. Bake

Bake for 40-45 minutes until golden and crisp. Brush again with melted butter halfway through. If browning too fast, loosely cover with foil.

7. Finish and serve

Rest for at least 20 minutes. Dust generously with powdered sugar, slice into 8 portions and serve slightly warm or at room temperature.

Storage and Reheating

Keep covered at cool room temperature for up to 1 day, or refrigerate airtight for up to 3 days. Freeze wrapped slices for up to 2 months. Reheat at 325°F (160°C) for 10-15 minutes to refresh the crust.

Recipe Tips

Use Golden Delicious for a tender, sweet filling; mix with Granny Smith for tartness. Drain apples well, and do not skip toasted breadcrumbs: they absorb excess juices and keep the bottom from getting soggy. Let the strudel rest before cutting.