



## **Munich Applestrudel**

Great with 2004 Chardonnay, and also wonderful after a hearty meal with Cheese and 2004 Dornfelder

### **Strudel Dough**

1/2 pound Flour

2 eggs

pinch of salt

2 tablespoons oil

1/2 cup warm water

Mix all together and then let rest for 1/2 hour. Cut dough in half and roll out on a floured cloth and then pull out to very thin with the back of your hands.

### **Filling:**

3 pounds tart apples

juice of one lemon

5 ounces of raisins soaked in 5 tablespoons rum

3 ounces butter

1 cup sourcream

sugar mixed with cinnamon to taste

Preheat oven to 375 degrees. Peel, core and finely slice the apples, sprinkle with lemon juice. Brush dough with melted butter, dab sourcream over the butter and distribute evenly. Spread apples over the dough, then spread the raisins and cinnamon-sugar; keep the filling about 1 inch from the edge of the dough. Roll up loosely with the help of the floured cloth. Slide the Strudel into a well buttered 10x14 inch casserole dish; proceed in the same manner with the second strudel. Bake on the middle rack of the oven. After about 20 minutes pour about a cup of hot milk over the strudel and bake another 40 minutes. When done baking, sprinkle with powdered sugar and serve either hot or cold.

Serves about 4 to 6