

Apple Strudel

Apple strudel is traditional Czech pastry that have its origin in Austrian cuisine. It's very popular dessert in Czech cuisine and across Central Europe thanks to history of Austro-Hungarian Empire. Apple strudel is quite easy to prepare thanks to the option of buying prepared pastry dough. However old-fashioned people still make their own dough.

Ingredients

- Phyllo or flaky pastry
- 4-6 apples
- cinnamon sugar
- egg
- powdered sugar
- raisins, walnuts (optional)

Directions

1. Roll out pastry in slim rectangle.
2. Grate apples and put them on dough. Add raisins or chopped walnuts if you want.
3. Sprinkle apples with cinnamon sugar.
4. Roll up dough into long cylinder and close both ends.
5. At last brush strudel with whisked egg.
6. Put in preheated oven 200°C (390°F) for about 20 minutes until strudel has nice golden color.
7. Dust with powdered sugar. Apple strudel can be served with whipped cream.