

Tim Farmer's Country Kitchen

STRUDEL

¼ cup + 1 ½ tablespoons warm water
1 ¾ tablespoons sunflower oil
½ teaspoon vinegar
1/8 teaspoon salt
1 cup + 2 ½ tablespoons flour

Filling

½ cup sugar
2-3 green apples, chopped
¼ cup pecans, chopped
1 teaspoon cinnamon
1/3 cup raisins
½ teaspoon lemon zest



Mix together first 4 ingredients in a bowl. Stir well. Add in flour and mix until you can form into a ball. Using hands, knead for 10 minutes. Cover dough in oil and cover bowl with plastic wrap. Let set for 1 hour.

Mix together ingredients for filling. Roll out dough flat into large circle on cloth. Place filling on one side of dough and using cloth, roll up dough. Place on baking sheet and crease ends. Bake 350 degrees for 30 minutes. Let cool, slice and serve.

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