Austrian Apple Strudel  Serves 15 to 20 people

**Strudel Dough**

Bread Flour  1-0  
Water (cold tap)  0-9  
Salt  0-1/4  
Eggs  0-2.5  
Vegetable Oil  0-1

1. Mix all ingredients with a dough hook for about 7-8 minutes.  
2. Some notable gluten development should be noticed.  
3. Round the dough ball into a smooth even shape and place in an oiled bowl and cover with saran wrap, allow to rest for at least 1 hour.

**Apple Strudel filling**

Granny Smith Apples  3-0 (Peeled and cored)  
Lemon Juice  0-1  
Sugar  0-8

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Dried Cranberries  0-4  
Walnuts(optional)  0-4  
Panko Bread crumbs  0-2  
Lemon zest  0-.25  
Cinnamon  0-.25

1. Mix first three ingredients together and allow to sit, this will drain out some of the liquid, which is good  
2. Drain the apples well and mix the other ingredients.  
3. Prepare strudel as instructed.