

## Prairie Apple Streudel

Chris Burkart, e-mail message to Michael Miller

These recipes were made for our family when holiday time came along. We rarely had desert outside of Sundays, and most of the time the desert was mom's canned fruit. At Christmas time and Easter, especially, we had puffed wheat squares, matrimonial cake, poppyseed roll or apple streudel.

In one bowl, make dough first:

3 cups flour

1 cup warm water

2 tablespoons cooking oil

1/2 teaspoon salt

Mix oil and water. Add flour to liquid and make a soft dough. Cover and let stand 10 minutes. Mix the filling.

In a second bowl, mix filling:

6-8 apples, thinly sliced

1 cup sugar

cinnamon

pinch of salt

Pre-heat oven to 375 F.

Cut dough in three. Flour a large surface and roll out the first piece in a circle, until the dough is very thin - approximately one-eighth inch.

Spread soft butter or margarine with a brush or fingers on the dough except for an inch of the edge. Place a third, or as much as you would like, of the filling on the buttered dough and roll up like a jelly roll. Carefully pinch the end of the dough to the roll and pinch the ends shut.

Do the same with the other two pieces left. Make sure the seams are on the side, not the bottom. Brush the tops with melted butter or margarine.

Place in a 13 X 9 greased sheet or pan and bake at 375 F for about 45 minutes or until crust just begins to turn brown. Take out of the oven and leave in the pan to cool.

Serve warm with ice cream or whipped cream, or just by itself.