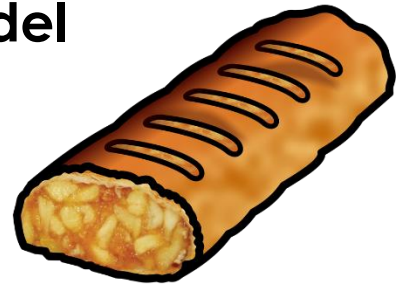


# Rezept

## Apfelstrudel apple strudel



### Was du brauchst (What you need):



**der Schäler**  
peeler



**das Schneidebrett**  
cutting board



**das Küchenmesser**  
kitchen knife

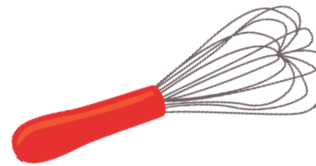


**die große Schüssel**  
large bowl

**das Nudelholz**  
rolling pin



**der große Löffel**  
mixing spoon



**der Schneebesen**  
whisk



**die kleine Schüssel**  
small bowl

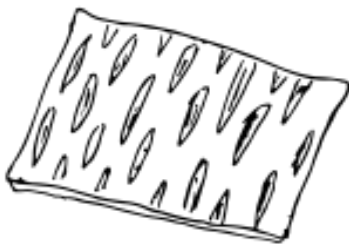


**der Backpinsel**  
pastry brush

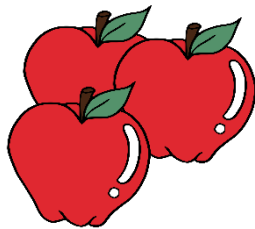


**das Backblech**  
baking pan

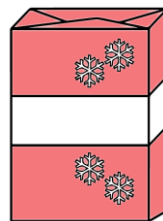
### Zutaten (ingredients):



**1 Strudelteig**  
puff pastry



**3 Äpfel**  
3 apples  
(Granny Smith work great)



**43g Zucker**  
1/3 c sugar



**3-4 EL Zimt**  
3-4 tbsp cinnamon



**Mehl**  
flour



**1 Ei**  
1 egg



Strudel is a pastry that is rolled around a filling. *Apfelstrudel* (apple strudel) is a traditional Viennese strudel filled with apples, cinnamon, and sugar. Although it is generally associated with Austria, it can also be found in many other European countries. The word Strudel comes from the German word "*der Strudel*," which means whirlpool, since the rolled pastry looks like the inside of a whirlpool!

## Zubereitung (preparation):

- |  |   |
|--|---|
| 1. Den Strudelteig aus dem Gefrierschrank nehmen. Den Oven auf 180°C vorheizen.                  | 1. Take pastry out of freezer to let it thaw. Preheat oven to 350°F.        |
| 2. Die Äpfel schälen und in kleine Stücke schneiden. Diese in eine große Schüssel geben.         | 2. Peel & slice apples into small chunks. Put into a large bowl             |
| 3. Zucker und Zimt darüber streuen und vermischen.   | 3. Add sugar and cinnamon, mix.   |
| 4. Die Arbeitsoberfläche mit Mehl bestreuen und den Strudelteig darauf ausrollen.                | 4. Flour surface and roll out pastry into a rectangle.                      |
| 5. Die Füllung mit einem Löffel in die Mitte des Strudelteiges geben.                            | 5. Spoon filling onto pastry, down the middle.                              |
| 6. Die Strudelteigflächen in die Mitte falten. Die Ecken zusammendrücken.                        | 6. Fold long edges of pastry over filling, press to seal edges closed.      |
| 7. Das Ei aufschlagen und in der kleinen Schüssel verquirlen. Das Ei über den Strudel streichen. | 7. Crack the egg and beat it in a small bowl. Brush egg over top of pastry. |
| 8. 30 Minuten backen.  | 8. Bake 30 minutes.   |



# Apfelstrudel Rezept

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