



**BIOSÜDTIROL**

## Organic farmer Jutta serves: Variation on Apple Strudel

Preparation time: 2 hours

Difficulty: medium

### Ingredients for the short-crust pastry (6 portions)

250 g flour

175 g butter

175 g sugar

1 egg

1 packet vanilla sugar

1 pinch lemon zest, grated

1 pinch salt

apricot jam

icing sugar for dusting

### Ingredients for the apple filling

1 kg Pink Lady

100 g sugar

1 tbsp cinnamon

1 tbsp lemon zest

50 g sultanas

20 g raisins

2 tbsp rum

### Preparation

**Shortcrust pastry:** Sieve the flour onto a backing tray and make a depression in the middle.

Cut the butter into dice, add the sugar, egg, vanilla sugar, lemon zest and salt to the depression and knead everything together until the butter pieces have disappeared. Then quickly knead in the flour until it forms a smooth dough. Wrap in cling film and place in the fridge for approx. 1 hour.

**Apple filling:** Peel and dice the apples and combine with the other ingredients. Press the dough into the mini muffin forms and brush with apricot jam. Add the apple filling. Bake the little cakes at 160°C for approx. 30 minutes. Dust with icing sugar and serve with a smile.

**Jutta's Tip:**



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Store the diced butter for the short-crust pastry in the fridge. Your short-crust pastry will be guaranteed to work, every time. Tuck in!