



Recipe Amish Apple Strudel

Ingredients

5-6 apples, peeled, cored, sliced 1/2 tsp. vanilla
1-1/2 cup sugar
1 tsp. cinnamon
1 tsp. baking powder
1 cup flour
1 tsp. baking soda
1/2 tsp. salt
1 egg

Directions

Preheat oven to 350 degrees. Butter a 9x13 baking pan. Add 5-6 peeled, cored, sliced apples. In bowl, mix 1/2 cup sugar and 1 tsp. cinnamon; sprinkle over apples. Dot apples with butter and set aside. In bowl, sift 1 cup sugar, 1 tsp. baking powder, 1 cup flour and 1/2 tsp. salt. Make a well in center of mixture; add 1 slightly beaten egg and 1/2 tsp. vanilla. Mix altogether until crumbly. Pour over apples and bake for 50-60 minutes. Good served warm, with vanilla ice cream, whipped topping or drizzled with icing.