Apple strudel

Sourish apples, rum-soaked raisins and walnuts on buttered crumbs, rolled in a dough pulled by hand until wafer-thin.

Makes
1 strudel, each for 4 people

Cooking time
35 to 45 minutes
The dough rests for at least an hour before it is pulled.

Kind
Pies and tarts

From
Austria, Vienna

Source
Alt-Wiener Apfelstrudel (11.11.), Alexander Hübler; Silvia kocht, ORF 2; extra.ORF.at, 11 November 2025

Called
German: *Apfelstrudel* (apple strudel)

Allergens

Contains
wheat (gluten): plain flour, dry breadcrumbs
milk: butter
tree nuts (walnuts): walnuts

Check the label for
barley (gluten): dry breadcrumbs
egg: dry breadcrumbs
soya: dry breadcrumbs
sesame: dry breadcrumbs
sulphites: raisins

Suits vegetarians. Contains alcohol.

Worked out from the ingredients as written. Products differ, so read their labels. How allergens are worked out

Ingredients

Dough

- [ ] 250 g plain flour
- [ ] 6 g salt
- [ ] 18 g sunflower oil
- [ ] 125 ml water, lukewarm
- [ ] sunflower oil, for brushing
- [ ] plain flour, for the cloth and for pulling the dough

Filling

- [ ] 80 g raisins
- [ ] rum, to soak the raisins
- [ ] 800 g tart apples
- [ ] ½ lemon, juice only
- [ ] 100 g sugar
- [ ] 2 teaspoons ground cinnamon

Crumbs and nuts

- [ ] 40 g butter
- [ ] 1 tablespoon sugar
- [ ] ½ teaspoon ground cinnamon
- [ ] 80 g dry breadcrumbs
- [ ] 50 g walnuts, chopped and toasted
- [ ] butter, melted, for brushing

To finish

- [ ] icing sugar, for dusting

You will need

- a clean strudel cloth, spread on a large table
- a rolling pin
- a frying pan
- a baking tray lined with baking paper

Method

Dough

1. ☐ Heap the plain flour and salt on a clean worktop and press a well into the centre. Pour the sunflower oil and water into the well.

2. ☐ Knead it by hand to a smooth, firm dough. Roll it into a ball, brush a thin film of sunflower oil over it and wrap it closely in cling film. Leave it at room temperature for at least 1 hour.

Filling

3. ☐ Put the raisins to soak in the rum.

4. ☐ Peel and core the tart apples and slice them thinly into a bowl. Sprinkle them with a little juice from the lemon to keep them from browning.

5. ☐ Drain the raisins and fold them into the apples with the sugar and ground cinnamon.

6. ☐ Make the crumbs: melt the butter in a frying pan, tip in the dry breadcrumbs with the sugar and ground cinnamon, and toast them until golden brown. Set the pan aside and let them cool.

Pulling and rolling

7. ☐ The rested dough is pulled out on a large table covered with a clean cloth. Dust the cloth with plain flour.

8. ☐ Roll the dough flat on the cloth with the rolling pin. Then slip both hands under it, palms down, and coax it outwards from the centre over the backs of your hands until it is as thin as a wafer. Cut off the thick rim.

9. ☐ Strew two thirds of the crumbs along the top third of the dough. Stir the remaining third into the apple mixture.

10. ☐ Spread the apples over the strip of crumbs and scatter the walnuts on top.

11. ☐ Drizzle butter over the bare part of the dough. Lift the cloth to roll up the strudel, and tuck in the ends firmly.

12. ☐ Ease the strudel on to a baking tray lined with baking paper, seam underneath, and brush the top again with melted butter.

Baking

13. ☐ Bake in an oven heated to 210°C until golden brown, 35 to 45 minutes.

14. ☐ Take the strudel out and dust it with icing sugar.

Notes

- The source gives the oven setting for a fan oven: 190°C.[1]

- Austria's register of traditional foods says that the strudel is traditionally eaten warm, under a dusting of icing sugar, and that whipped cream often goes with it.[2]

The apples

The source asks for sourish apples.[1] Austria's register of traditional foods says that sourish varieties are especially suitable for an apple strudel.[2] ORF's studio in Lower Austria names Boskop and Elstar for its own apple strudel.[3]

Varieties the sources name:

Belle de Boskoop (Austria and Germany) Elstar (Austria and Germany)

This recipe

It follows Alt-Wiener Apfelstrudel (11.11.). The source uses metric measures; the US amounts are this site's conversions. This site has no kitchen and has not cooked the recipe.

What was changed: The source gives the oven setting for a fan oven, 190 °C; we give the conventional 210 °C, 20 °C higher, as the site's oven table does, and the fan setting in a note. It lists the raisins already soaked in rum, with no amount of rum and no time for the soaking; we put them to soak as the first step of the filling. It gives no amounts for the oil and butter for brushing, the flour for the cloth or the icing sugar. Its smooth wheat flour is given as plain flour and its sourish apples as tart apples. The yield, for 4 people, is given as one strudel. The American amounts are our conversions.

How the recipes are chosen and converted

Sources

1. Alt-Wiener Apfelstrudel (11.11.) (https://extra.orf.at/rezepte/silvia-kocht/11112025-alt-wiener-apfelstrudel100.html), Alexander Hübler; Silvia kocht, ORF 2; extra.ORF.at, 11 November 2025.
2. Apfelstrudel, Milchrahmstrudel, Topfenstrudel (Traditionelle Lebensmittel in Österreich, Registernummer 177) (https://www.bmluk.gv.at/themen/lebensmittel/trad-lebensmittel/backerzeugnisse/apfelstrudel.html), Bundesministerium für Land- und Forstwirtschaft, Klima- und Umweltschutz, Regionen und Wasserwirtschaft, Austria, revised 2023.
3. Wie handgezogener Apfelstrudel funktioniert (https://noe.orf.at/magazin/stories/3179037/), Andrea Karrer, Radio Niederösterreich; noe.ORF.at, 22 October 2022.
4. The Settlement Cook Book (eighteenth edition, enlarged and revised) (https://archive.org/details/settlementcookbo0000mrss), Mrs. Simon Kander, compiler; The Settlement Cook Book Co., Milwaukee; Internet Archive, March 1930.
5. The International Jewish Cook Book (second edition) (https://www.gutenberg.org/ebooks/12350), Florence Kreisler Greenbaum; Project Gutenberg, 1919.
6. Cookery (The Jewish Encyclopedia, volume IV, pages 254 to 257) (https://archive.org/details/cu31924091768212), Funk and Wagnalls Company, New York and London; Internet Archive, 1903.

From The World of Apples, apple.io/recipes/apple-strudel/