

## Zena's Strudel Recipe

Makes about 60 pieces.

You will need two non-stick 9 x 13 baking pans.

Preheat oven to 350 degrees.

### Filling

40 oz. crushed pineapple, drained very well in a sieve

18 oz. apricot or peach preserves

4 oz. shredded coconut

10 oz. maraschino cherries, drained very well and cut into quarters

4 oz. corn flakes

Mix the ingredients lightly with a spoon and fold in the cornflakes.

Put this mixture into a sieve and let it continue to drain while making the dough.

### Dough

2 ½ cups flour

½ teaspoon baking powder

½ teaspoon salt

1 tablespoon sugar

3 eggs beaten

2 tablespoons oil

¼ cup water

Mix the flour, baking powder, salt, and sugar together in a large bowl.

In a separate bowl, stir the sugar into the eggs.

Add the oil to the water and add that to the egg mixture.

Add the liquid mixture to the flour mixture.

Mix until able to be rolled into a ball.

Divide into 6 equal parts and place in a bowl covered with a damp cloth.

## Strudel

On a floured board, roll one ball of dough very thin – about 4 inches wide and about 12 inches long.

Use a teaspoon to spread a large spoonful of filling along the center of the dough.

Roll the dough over and around the filling, the long way, folding the edges up, and place the roll in a pan.

Repeat with the other 5 rolls of dough.

Brush the rolls with oil.

Using a serrated knife, slash the tops of the rolls down the sides, but don't slash all the way through. Make the slashes at an angle.

Sprinkle the tops of the rolls generously with cinnamon sugar.

Pour enough oil to cover the bottom of the pan.

Bake at 350 degrees for 35 minutes.

Remove the rolls from the pans and drain on paper towels for 15 minutes. Then cut each piece through and drain on fresh paper towels.

Store when completely cool.

Can be frozen.

