

Coco's Strudels

the STUFF

Dough:

2 cups all purpose flour

1 tablespoon sugar

1 cup (2 sticks) cold, salted butter (if you have unsalted butter add 1 teaspoon salt)

¼ cup cold milk (or cold water)

1 egg

Strawberry Filling:

2 cups strawberries

½ cup sugar

1 tablespoon cornstarch

Brown Sugar Filling:

½ cup dark brown sugar

1 tablespoon cinnamon

1 teaspoon nutmeg

Cream Cheese Frosting:

4 ounces Cream Cheese

1 tablespoon Vanilla 6 tablespoons Sugar

what TO DO

Combine flour and sugar in a large bowl (Add salt if you are using unsalted butter)

Cut butter into small dice sized cubes & throw into the flour mixture

Work the butter into the flour mixture (I don't have any fancy equipment so I just used my hands)

Combine until you have a crumbly mixture

Add cold milk in 3 parts, working the dough between each (cold water can be substituted)

(I did not use all of the milk. Add milk or water until the dough is sticky)

Cover the dough and place in fridge for at least 30 mins.

While the dough is in the fridge ...

Cut strawberries into chunks & place in a pot on medium-low heat
Add ½ cup sugar (vary amount based upon natural sweetness of strawberries)
Add 1 tablespoon of corn starch
Cook for about 15 mins. (until strawberries soften and the filling turns slightly pink in color)
Remove from heat

In a small bowl: Combine brown sugar, cinnamon & nutmeg
In a separate small bowl: Whisk the egg (I added the leftover milk)
In another small bowl: Whip cream cheese + vanilla + sugar (I used an electric hand-beater)
Take dough out of fridge ...

Place on floured surface
Roll dough thin (about ¼ inch or less thick)
I did this in two parts
Cut into rectangles of preferred size
Brush egg mix onto the dough
Place the strawberry mix on ¼ of the rectangles
(Try to drain any liquid, the ones that I did not drain well enough fell apart. Still delicious.)
Place the brown sugar mix on ¼ of the rectangles
Cover these rectangles with the remaining ½ of the rectangles Use a fork, pinching the edges together & poking holes
Brush the tops with the egg mix

Heat oven 350 F
Place strudels on buttered baking pan
Bake for about 15 mins. (until golden)

Top with Strawberry Cream Cheese Dip
(I dipped a fork in the Cream Cheese and spread it on top of the strudels)

Eat warm. Keep leftovers (if there's any) in the fridge.

ENJOY !

