**Apple Strudel – Biscuit Method**

**Dough:**

250mL flour

15mL sugar

7mL baking powder

0.5mL salt

25mL cold margarine

85mL milk

**Filling:**

10mL soft margarine

1 apple, chopped thinly

2mL cinnamon

20mL sugar

**Glaze:**

65mL icing sugar

10mL milk

**Method:**

1. Preheat oven to 425°F
2. Prepare biscuit dough:
* Sift dry ingredients into a large bowl
* Using a pastry blender cut in the cold margarine
* Add milk gradually, tossing lightly with a fork
* Knead gently 10-12 times
1. Using a rolling pin, roll dough out into a large oval shape. Transfer to a cookie sheet.
2. Using a rubber spatula spread soft margarine down the centre.
3. Spread apples down the centre and sprinkle with cinnamon and sugar
4. Cut along sides of dough at 2.5cm intervals. Braid the strips of dough.
5. Bake 20 minutes or until golden brown.
6. In a small bowl, combine the ingredients for the glaze. Drizzle over warm strudel. Cut into slices, and serve warm.