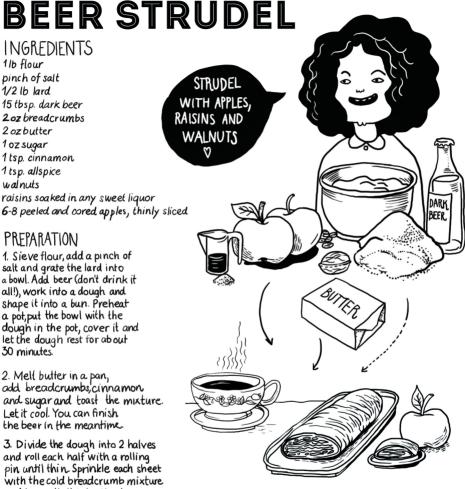
INGREDIENTS

11b flour pinch of salt 1/2 lb lard 15 tbsp. dark beer 2 oz breadcrumbs 2 oz butter 1 oz sugar 1tsp. cinnamon 1 tsp. allspice walnuts raisins soaked in any sweet liquor

PREPARATION

1. Sieve flour, add a pinch of salt and grate the lard into a bowl. Add beer (don't drink it all!), work into a dough and shape it into a bun. Preheat a pot, but the bowl with the dough in the pot, cover it and let the dough rest for about 30 minutes.

- 2. Melt butter in a pan, add breadcrumbs, cinnamon and sugar and toast the mixture. Let it cool. You can finish the beer in the meantime.
- 3. Divide the dough into 2 halves and roll each half with a rolling pin until thin. Sprinkle each sheet with the cold breadcrumb mixture and top with thinly sliced apples, walnuts and raisins (making a rectangular shape). Wrap them up. Place them carefully on a baking sheet, bake at about 350° F for 55 minutes (until golden)



4. Post a selfie with you eating the strudel with the #tasteof prague hashtag! We love those. Thanks

