

Short pastry for the Strudel (For circa 1 kg)

Stuffing

250 g butter
250 g icing sugar or sugar
1 pn. lemon peel, rubbed
1 vanilla sugar
1-2 tablespoon milk
2 eggs
500 g flour
½ baking powder
1 pinch salt



- Put the cream butter with sugar, lemon peel and vanilla sugar in a bowl and dough them to a homogeneously mass (till you will not see any more butter pieces)
- Put eggs and milk, flour and baking to the mass and dough them
- The dough rest ½ hour before the use.

Tipp

- Utilization for strudel, Christmas-biscuits, tartlet

