



Strudel

From Tom and Mary Kay

- 1 cup sour cream
- 1 cup oleo
- 3 tablespoons sugar
- 1 package dry yeast
- 2 cups flour
- $\frac{1}{2}$ teaspoons salt
- 1 beaten egg

- Blend sour cream oleo, sugar and salt until creamy.
- Add flour, $\frac{1}{2}$ cup at a time, continue mixing. Dough should be slightly sticky to touch.
- Place on plate, cover with plastic wrap, and refrigerate overnight or at least 8 hours.
- Cut ball of dough in half. Roll out on floured board into rectangle.
- Place filling at the bottom of dough facing you. Spread 1-1/2 to 2 inches length of dough.
- Roll jelly-roll style, folding ends under.
- Place on cookie sheet, brush with beaten egg. Prick top with fork in several places.
- Bake at 350 degrees for 45 minutes.
- Glaze with the following: 1 cup powdered sugar, 1 tablespoon milk, blend in small bowl until smooth, drizzle over strudel.

Serves 8 to 10

