

Meet the Dornstauder Family

Vibank, Saskatchewan



Now that the Dornstauders have retired from farming, Dianne is spending time in the kitchen passing on family traditions.



Helping hands

When it's time to make strudel, Dianne has a crowd of helping hands—her children and grandchildren all come to help. "I love getting together with the grandkids to stretch the dough and put this all together carefully."



The sweetest days

Since retiring, Dianne is happy to have more time to spend doing the things she loves—baking, playing with the kids and just being a grandma. She combines these loves by getting into the kitchen with the youngest members of the family and teaching them to make strudel just like she learned as a child.

"I remember my mom teaching me how to make strudel years ago. You stretch the dough out on the table and you have to peel tons of apples. You have to really work the dough so there are no lumps or grains in it. My mom hasn't made it for years, but my sister and I make it quite often."

Her granddaughter happily points out that now, "you're going to pass it on to us!"





Family secrets

As she teaches her grandchildren, she also lets them in on the secrets to making a great strudel. "It has to be warm and it has to be rested. These days we cheat and put it in the bread maker to really work it. Then we put it in the oven with the light on to let it rest," says Dianne.

Thanks to the next generation of Dornstauders, the delicious memories of Dianne's youth are sure to live on.





Apple Strudel

Ingredients

1 cup butter melted

Ingredients for dough

3 cups flour

½ tsp salt

2 eggs

3 tbsp oil

2 tbsp sugar

¾ warm water

Ingredients for apple filling

6 apples chopped

1–2 cups sugar

1 tbsp cinnamon

½ to 1 cup bread crumbs

Raisins or nuts (optional)

Directions

Put all ingredients in breadmaker. Set for dough. Test to make sure dough is soft. After about 20 minutes, take dough out. Oil well and let rest in covered container in oven with the light on.

Place cotton sheet on a table, sprinkle with flour. Take dough out of container and sprinkle with flour. Roll out like pie dough. Using the backs of your hands, stretch it out paper thin, draping over the table cloth. Tear off thick edges all the way around. Spread melted butter over dough.

Sprinkle with filling ingredients: bread crumbs, sugar, cinnamon and apples. Fold in shorter sides (just a little). Standing on the long side of the table, pick up cloth with both hands and gently roll strudel. If dough is too large, cut in half down the centre and roll from both sides. Carefully lift roll onto baking sheet covered with well-buttered parchment paper. Brush with butter. Bake at 350°F for 20 minutes. Brush with butter again and bake another 20 minutes. Brush with butter again.

Notes

Dianne Dornstauder
Vibank, Saskatchewan

Want to make a poppy seed filled strudel?
Find the recipe under "desserts".