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Cherry Strudel ♦

Cherry strudel is a delicious pastry filled with sweet cherry filling. It is a popular dessert that is enjoyed during special occasions or as a sweet treat. The flaky pastry and juicy cherry filling make it a delightful dessert option for any occasion.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 45 mins

Total Time: 75 mins

Recipe Yield: 500 grams

Number of Servings: 8

Serving Size: 63 g

Ingredients

250 g	puff pastry
300 g	cherries
100 g	sugar
20 g	cornstarch
1 tsp	vanilla extract

1 tsp	lemon juice
1	Egg
20 g	powdered sugar

Directions

Step 1

Preheating

Preheat the oven to 180°C (350°F).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stove

In a saucepan, combine the cherries, sugar, cornstarch, vanilla extract, and lemon juice. Cook over medium heat until the mixture thickens, stirring constantly.

Prep Time: 10 mins

Cook Time: 10 mins

Step 3

Roll out the puff pastry into a rectangular shape. Spoon the cherry filling onto one side of the pastry, leaving a border around the edges.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Cut

Fold the other half of the pastry over the cherry filling and press the edges to seal. Cut slits on the top of the pastry to allow steam to escape.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Beat the egg and brush it over the top of the pastry. This will give it a golden brown color when baked.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Baking

Bake in the preheated oven for 35-40 minutes, or until the pastry is golden brown and crispy.

Prep Time: 0 mins

Cook Time: 35 mins

Step 7

Cooling

Remove from the oven and let it cool for a few minutes. Dust with powdered sugar before serving.

Prep Time: 2 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 240 kcal

Fat: 9 g

Protein: 3 g

Carbohydrates: 38 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	38 g	69.09%	76%
Fibers	2 g	5.26%	8%
Sugars	16 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	9 g	32.14%	36%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	6 mg	6.67%	8%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	70 mg	3.04%	3.04%
Calcium	1 mg	0.1%	0.1%
Iron	4 mg	50%	22.22%
Potassium	120 mg	3.53%	4.62%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Easter

Valentine's Day

Back to School

Picnic

Cuisines

Italian

Vietnamese

Course

Desserts

Breads

Snacks

Cultural

Chinese New Year

Christmas

Cost

Under \$10

Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Diet

The Whole30 Diet

Vegetarian Diet

Vegan Diet

Pescatarian Diet

Meal Type

Brunch

Snack

Supper

Difficulty Level

Medium

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