

## 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 ....