



Chocolate Strudel

Makes about 64-70 pieces if you count the ends

Dough Ingredients

- 1 ¼ c salted butter (2 ½ sticks)
- 1 cup packed dark brown sugar
- ½ tsp. salt
- 1 tsp. pure vanilla extract
- 3 cups all-purpose flour
- ¼ cup milk (2%)

Filling Ingredients

- 12 oz bittersweet chocolate chunks
- 1 can Eagle brand condensed milk
- 1 Tbsp butter
- ¾ c coarsely roasted chopped pecans to top the filling

Instructions

Mix the dough ingredients using a food processor (I do it there) or a mixer - keep going until everything sticks together. Knead it briefly, divide into four equal parts and pat each quarter into a smooth 4" x 3" rectangle. All four rectangles go into a Tupperware and chill at least two hours or overnight.

Preheat your oven to 350 degrees.

When you are ready to bake, take the dough container out at least 15 minutes before you start rolling. Put out the pastry cloth.

Melt the chocolate, condensed milk, and butter in a saucepan over low heat until melted. Remove from the heat and cool at least five minutes. Have the nuts toasted and cooled in a bowl nearby.

One at a time press one individual rectangle on a well-floured cloth and roll to about 8" x 13". Be sure it doesn't stick or you'll be swearing. I leave the rectangles of dough in the fridge while I work on one roll at a time. Refrigerate the other rectangles while rolling.

Put a quarter of the filling along the bottom (the long way), about a third of the way down, close to the “lip” of the dough. Spread it evenly over that third and sprinkle with nuts. Lightly press the nuts onto the chocolate and roll tightly using your pastry cloth. Transfer to a parchment-lined cookie sheet with the seam on the bottom and pinch the ends under. Score into 16-18 pieces.

I use two rolls per cook. Bake for 30-35 minutes. When they are slightly golden, carefully slide the parchment and rolls off of the tray. Cut with an electric knife into 16-17 slices, wiping the chocolate off the knife every few cuts.

Cool entirely. These stay at room temperature for five days or freeze for up the three months. Seriously - beyond great.