

Rugelach

Ingredients

Flour ingredients:

- 1 kg flour
- 2 tablespoons of dry yeast or 50 grams of fresh yeast
- 5 tablespoons of sugar
- 1.5 cup of milk
- 200 grams of butter
- 3 large eggs
- 1 tablespoon salt

For filling:

- 1 cup of cocoa
- 2/3 cup sugar
- 1/2 cup canola oil
- or you can spread Nutella instead.

For coating:

- 1 cup of sugar
- 1 cup of water

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Let's do it!

Put the flour in the mixer bowl and add the yeast. Stir and add the rest of the dough except salt.

Mix 3 minutes with a kneading hook at slow speed, add the salt and knead for another 7 minutes at slow speed until a soft and pleasant dough is obtained. Form a ball of dough, cover and allow to rise until doubled in volume, about 45 minutes.

Prepare the filling

In the bowl, mix the cocoa, sugar, and oil until a uniform mixture is obtained

Divide the dough into 4 equal balls. Roll the first ball into a roll and roll to a long rectangle. Spread a quarter of the stuffing on half of the rectangle and cover with the other half, like a blanket. Roll as thin as possible and use a sharp knife to cut long, thin end-to-end triangles of the quilted rectangle. Roll each triangle from its wide base to the tip. Repeat operation with all pieces of dough.

Arrange the pastries in lined baking sheets, spaced 4-5 cm apart, and allow to rise for about half an hour.

Preheat the oven to 350 f degrees. Bake for about 30 minutes, until golden.

While baking in the oven, prepare sugar syrup: Heat in a small saucepan a cup of sugar, and a glass of water until the sugar melts and the syrup is bubbling.

Brush with the syrup generously as soon as the rogalach is out of the oven.

You may sprinkle sugar powder on top