

Rugelach

Shaindy Greenstein- Siegal

Ingredients

2 Tbls yeast

2 c warm water

1c sugar

9 c flour

1 c oil

2 Tbls vanilla sugar

3 eggs

Filling:

2 c sugar

3 Tbls cocoa

1 instant choc pudding



Method

- 1. Mix yeast, warm water and sugar.*
- 2. In a separate bowl, mix flour, oil, vanilla sugar and eggs.*
- 3. Mix both together.*
- 4. Separate dough into 3 balls. Roll each into a large circle, spread oil and then filling.*
- 5. Slice into many triangle slices- as large or small as you'd like. Then roll up each long thin triangle of dough starting from the outer edge of the circle, so that you get a pretty shape. Place on greased pan, or parchment paper.*
- 6. Bake 20-25 min. Top should NOT turn brown, or it will turn hard after a few hrs.*

Optional:

- Add confectionery sugar & vanilla sugar to filling.*
- Use PAM instead of oil for the filling.*
- Let rugelach rise 1/2 hour before baking for a fluffier look and taste.*

