

Cinnamon Buns/Rugelach

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Ingredients

1/4 cup butter or margarine

1/2 cup milk (any type, pareve OK too)

1/3 cup sugar

1 1/2 tspn salt

1 egg

1/2 tspn lemon juice

1/4 oz dry yeast

1/4 cup water

3 cups flour

Filling

2 TB margarine or oil

1/2 cup sugar

2 tspn cinnamon

Glaze

2 cups confectioners' sugar

2 TB butter, softened

1 tspn vanilla

1 TB milk or orange juice

Method

- 1. In a small pot, melt butter or margarine and add next three ingredients.*
- 2. Remove from heat, allow to cool a bit, and add eggs and lemon. (If you add eggs when it's hot, you'll get cooked eggs in the mixture.)*
- 3. Proof yeast in water with a drop of sugar. Then add to ingredients and mix.*
- 4. Add flour 1/2 cup at a time, mixing well. (You may want to use mixer at this point.)*
- 5. Roll out dough. Spread oil or melted margarine on dough, and sprinkle on cinnamon sugar mixture. Shape as desired.*
- 6. Bake at 350 for approx 15 minutes.*
- 7. For the glaze, mix the confectioners' sugar, butter, and vanilla together.*
- 8. Add half the milk (or orange juice), and stir in to make a thick glaze, adding just a drop at a time more until you get a nice thick glaze.*
- 9. Spread or pour immediately over cooled cinnamon rolls. Glaze will form a crust and harden as it cools, but you can spread over warmed cakes and serve that way as well.*

For cinnamon buns, after spreading filling, roll up dough into a log, and cut 1/2" slices. Lay slices on tray, tucking under loose end. **For rugelach**, roll dough into a circle, apply filling, and cut into wedges as you'd cut a pizza. (For 1x recipe cut about 12-18 wedges) Then roll up each wedge starting from thick side. This makes a pretty rugelach shape.

