

🎬 Rugelach

🕒 30 Minutes



Instructions:

1. Preheat the oven to 350.
2. Line a cookie sheet with parchment paper.
3. Combine all ingredients to form a smooth dough.
4. Divide dough into 6. Roll out each piece of dough into a flat circle.
5. Spray or brush with oil.
6. In a small bowl combine $\frac{1}{4}$ cup sugar with $\frac{1}{4}$ cup cocoa. In another bowl combine $\frac{1}{4}$ sugar and 2 Tablespoons cinnamon.
7. Use a spoon to sprinkle the mixture over the oiled dough. Three circles of dough should be the cocoa mixture and the other three should be cinnamon.
8. Cut the dough into 8. Beginning on the outer end, roll each piece to the center of the circle.
9. Place on a cookie sheet, brush with egg wash.
10. Let the rugelach sit for 10 minutes.
11. Bake for 30 - 45 minutes until golden color.

OVERVIEW

Homemade Rugelach!

SUPPLIES NEEDED

Baking Utensils

- Cookie Sheet
- Parchment Paper
- Mixing Bowl
- Mixing Spoon
- Measuring Cup Set
- Rolling Pin
- 2 Small Bowl
- Spoon
- Plastic Knife

Ingredients

- 4 Eggs (+ egg for eggwash)
- 1 cup oil
- 1 cup orange juice
- 2 teaspoon vanilla extract
- $\frac{2}{3}$ cup sugar
- 4 tsp baking powder
- 5 to 6 cups flour (add as needed)
- Pinch salt
- Cooking Spray
- $\frac{1}{2}$ cup Sugar
- 2 tablespoons Cinnamon
- $\frac{1}{4}$ cup Cocoa

ONLINE RESOURCES

- [Printable Recipe Card](#)
- [Instructional Video Link](#)



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Week 4
Tuesday

Kids Kosher Kitchen