



ISRAELI RUGELACH

Basic Ingredients

- ❖ Egg
- ❖ Water
- ❖ Puff Pastry

Chocolate Ingredients

- ❖ Oil
- ❖ Cocoa Powder
- ❖ Confectioners Sugar
- ❖ Vanilla Extract
- ❖ Salt

Cinnamon Ingredients

- ❖ Oil
- ❖ Brown Sugar
- ❖ Cinnamon

Step 1:

Thaw out a puff pastry dough per package instructions. Leave it on the counter closed until you are ready to roll it out.

Decide if you are making the cinnamon or chocolate rugelach (or both!). You can also make them with jelly, marzipan, Nutella, Lotus...any type of spread!



Chocolate Rugelach:

In one bowl, mix together the following:

1 cup powdered sugar

½ cup cocoa powder

1 teaspoon vanilla extract

⅛ teaspoon cinnamon

¼ cup canola oil

3 tablespoons water

Pinch of salt

Mix together until a thin paste.
This is for 2 sheets of puff pastry!



Cinnamon Rugelach:

In one bowl, mix together the following:

6 tablespoons canola oil

2/3 cups brown sugar

6 teaspoons cinnamon

Mix together until a thick, crumbly paste. This is for 2 sheets of puff pastry!



Step 2:

Once the filling is ready, put it aside.

Preheat the oven to 350°F and line 2 baking sheets with parchment paper.

Lightly flour your work surface and lay the puff pastry sheet down on it, working with one sheet at a time.



Step 3:

Carefully roll out the puff pastry dough a few times in each direction until it's slightly bigger than normal.

Take a plate and put it on top of the puff pastry. Using a knife or pizza cutter, cut around the plate and remove the extra pieces of pastry. Save those for later!

You should be left with a perfect circle under the plate.



Step 4:

Lift your plate up and put it on the side.

Take your filling and put half of it on the circle of puff pastry. Put the rest away for the second puff pastry.

Spread the filling all around the circle, leaving a thin line of puff pastry right at the edge with no filling so it's easier to spread.



Step 5:

Using a pizza cutter (or knife), cut the circle like a pizza. 1 time in half. Cut that half into another half, so now you have 4 pieces. Now cut each of those 4 pieces into 3 pieces.

Working one “pizza” strip at a time, roll the puff pastry in toward the middle of the circle.

Lift it up and put it on the baking sheet. Repeat until you’re finished.



Step 6:

Make your second puff pastry the same way you did the first.

When all the puff pastry is on the baking sheets, make the egg wash. Whisk 1 egg and 1 tablespoon of water together and brush it over the rugelach.

Bake the rugelach for 15-20 minutes, until golden brown. Allow them to cool before you move them.



It exploded...now what?!

Calm down, calm down! This is totally normal 😊

Puff pastry puffs up in the oven, so when you make something that's not totally closed and the filling is showing, it's normal for the filling to leak out.

Just let the rugelach cool and then gently break off or cut off the oozing out spread and throw it away. Easy 😊



Let's see your masterpiece! 😊

