Beigli

¾ cup Milk

1/3 cup powdered sugar

1 ½ tablespoon yeast

4 cups flour

1 1/8 cup butter

3 eggs plus 1 egg white

A pinch of salt

Directions:

In a mug, add 1 teaspoon sugar and the yeast to a small amount of lukewarm milk.

Mix the butter with the flour using your fingers on a large flat surface or on a pastry board,

Whisk two eggs and add. Stir in leavening agent, salt, the remaining milk and sugar. Knead

quickly. Cover with cheesecloth and leave to rest for two hours. Divide into two large or four small balls. Roll out into 1/6in. thick rectangles, spread on the filling leaving a 1/3in wide border, roll the dough, and place on a baking sheet with the folded end of the dough on the bottom. Brush with beaten whole egg. Set aside to rise moderately in a warm, dry place for one hour. Brush with egg white and put in a cool place for 30 minutes. Puncture sides lightly with a fork to prevent crust from breaking and bake in a 325 degree oven for 25-30 minutes.