

CHOCOLATE RUGELACH

Ingredients:

1 Egg for Dough, and 1 Egg for basting
1/4 Cup melted butter
1/3 Cup warm milk
1 packet active dry yeast (2 1/4 teaspoons)
2 1/2 tablespoons sugar
1/2 teaspoon salt
1 3/4 cup flour

CHOCOLATE SPREAD INGREDIENTS

3 tablespoons honey
1/3 cup cocoa powder
1/2 cup butter, softened (or canola oil)

SYRUP INGREDIENTS

1/2 cup water
1/2 cup sugar

Directions:

Step 1

In a ziplock plastic bag, add one egg, melted butter, milk, vanilla, yeast, sugar, salt and flour. Squish and knead the bag for 5-10 minutes until the dough is evenly mixed.

Step 2

Place the bag in a bowl of very warm water for 45 minutes or until dough doubles in size. You can add more warm water if it gets cold.

Step 3

Preheat oven to 175C. Time to make the filling. Mix the honey, cocoa powder and softened butter in a bowl. If the butter is too hard, you can melt it. *If you melt it, stick it in the refrigerator before you spread it on the dough.

Step 4

Separate the dough into 3 even balls. Sprinkle with a little bit of flour. Roll out each ball into a circle, flipping and stretching until the dough is super thin.

Step 5

Spread a layer of filling on the dough. Cut into 8 slices, like a pizza. Separate each slice and roll tightly. *You need to separate the slices so they don't get covered in chocolate on the outside from the other slices. Place each rugelach on a non-stick baking tray.

Step 6

Brush with a beaten egg and bake for 15-20 minutes. Meanwhile, make the glaze by adding the water to a saucepan on medium heat. Then add the sugar and stir until the sugar melts. Simmer for 1 minute. When the rugelach are done baking, scoop the glaze onto the rugelach while they are still hot. The rugelach soak up the delicious glaze.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

