

# CHOCOLATE RUGELACH

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## 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

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Secret Sunday Brunch in partnership with Pierre Jourdan

