



Israeli cinnamon chocolate gluten-free rugelach {Gluten-free}

Chocolate gluten-free rugelach form a chocolate crescent with flaky, buttery layers and the faint whiff of cinnamon. A gluten-free version of a typical Israeli sweet, though these taste just as good when made with all-purpose flour.

Course	Dessert
Keyword	chocolate, gluten-free, Israeli, Jewish, rugelach, sweet
Prep Time	5 minutes
Cook Time	20 minutes
Resting time	2 hours
Total Time	25 minutes

Ingredients

Cream cheese dough:

- 1 cups 130 grams gluten-free flour mix (or regular all-purpose flour if gluten is not a concern)
- A pinch fine sea or table salt
- 1/4 pound 112 grams, or one stick unsalted butter, cut into cubes
- 1/4 pound half of a 225-gram package cream cheese

Chocolate cinnamon filling:

- 1 cup of high-quality cocoa powder
- 2 TBs cinnamon
- 2/3 cup of sugar
- 1/2 - 1 cup of canola oil start with 1/2 a cup and add if your mixture is too thick
- 1 ounce chopped chocolate optional - this just adds more chocolate, and isn't necessary
- egg wash 1 egg, scrambled and 1 tsp milk or water, mixed together

Instructions

1. Combine all dough ingredients in a food processor. Pulse until they all combine into a large ball. Dump out onto a large piece of plastic wrap and form into a flattish disc. Chill for 2 hours in the fridge or 30 minutes in the freezer (this dough also freezes extremely well).
2. Heat oven to 375F degrees and line a couple baking sheets with parchment paper or nonstick baking mats.
3. Stir cinnamon, cocoa, sugar and oil together in a small dish.
4. Divide dough into two parts. Roll first disc into a circle. Thinly smear chocolate-cinnamon spread onto dough, leaving a 1-inch gap along the sides. If using, sprinkle with chopped chocolate.
5. Using a pizza cutter or a sharp knife, divide circle into 8 triangles (like a pizza). Careful not to spill or smear chocolate everywhere, roll each triangle from the outside edge inward, forming a rugelach shape. Repeat with second disc.

6. Arrange rugelach on baking sheet. Coat with an egg wash.
7. Bake at 375F for 18-20 minutes.
8. Serve cinnamon chocolate rugelach warm or in room temperature, though they're best when eaten straight off the pan.