

Recipe

# CHOCOLATE HALVA RUGELACH





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Recipe: **MATKONATION**

## INGREDIENTS

- 500 g all-purpose flour  
10 g dried yeast  
100 g sugar  
80 g butter, at room temperature  
245 ml milk  
2 eggs  
1 tsp vanilla essence  
½ tsp salt
- FOR THE FILLING:**
- 4 tbsp cocoa powder  
100 g powdered sugar  
100 g melted butter  
4 tbsp halva spread or 1 cup halva strands
- FOR BAKING:**
- 1 egg, beaten
- FOR SUGAR GLAZING:**
- 50 g sugar  
50 g water



**SERVING**

40 small size  
rugelach



**CATEGORY**

Tapas



**ISSUE**

sisterMAG56

### STEP 1

For the dough: mix all the ingredients together in a mixer with a dough attachment. Knead the dough on medium speed for 7-10 minutes.

### STEP 2

Transfer to a clean bowl, wrap with plastic wrap and set aside for one hour or until double in size.

### STEP 3

Mix all the ingredients for the spread excluding the halva.

### STEP 4

After the dough has risen, divide the dough evenly into 3 balls. Take each ball and roll it into an even square. Using a spatula or knife, spread the filling and then the evenly distribute the halva. Fold the square in half so that you create a rectangle.

### STEP 5

Using a rolling pin, roll out the rectangle, while maintaining the shape of a rectangle, so that the dough is very thin.

### STEP 6

Using a pizza cutter or a sharp knife cut the dough into triangles and then roll them up from the wide end to the peak.

### STEP 7

Place the rugelach on a baking tray, cover with a towel and let the dough rise for 45 minutes.

### STEP 8

Heat the oven to 180 degrees, brush the rugelach with the egg and bake for 15-20 minutes, until golden.

### STEP 9

Heat the sugar and water in a small saucepan for 5 minutes and then brush the rugelach immediately as they come out of the oven. Serve warm.