



Gaya's *Recipe book*



Ruzalach no Rugalach

Ingredients:

- 3 cups bread flour or pizza flour
- 1 teaspoon dry yeast
- ¼ teaspoon fine salt
- 4 tablespoons olive oil
- 1 cup (240 ml) tap water
- For the filling: 1 jar of chocolate spread (I like Nutella)
- Powdered sugar

Directions:

1. Prepare the dough: In a mixer, combine all the dough ingredients and knead until you get a smooth, elastic ball (about 10–12 minutes).
2. First rise: Transfer the dough to a greased bowl, cover, and let it rise until it doubles in size (about an hour).
3. Divide the dough : Once risen, place the dough on a work surface, gently deflate it, and divide it into three equal balls . Cover the balls with a towel and let them rise again for 20–30 minutes.
4. Preheat the oven to 190°C (375°F) and line a large baking sheet with parchment paper.
5. Shape the rolls: Roll out each dough ball into a thin sheet. Spread chocolate - spread evenly over the surface. Roll up the dough into a log (like a roulade), then slice into pieces about 3 cm thick.
6. Arrange the slices on the baking sheet. Bake for only 4–6 minutes! The rolls should remain very light in color—overbaking will dry them out completely.
7. Spread the powdered sugar on top of the warm Ruzalach.
8. Enjoy warm and fresh!

