

Rogaliki

This is a crescent shaped dough filled with jam.

Ingredients

- 250 g flour (2 cups 1 tablespoon)
- 1 tsp dried yeast
- 130 g (1 cup) butter cold, cubed
- 5 tbsp yogurt or light sour cream
- 2 egg yolks reserve the egg whites or 2 full eggs
- pinch of salt
- 1½ tbsp sugar for the top



For the filling: 5 tbsp jam any type (I will use raspberry jam)

Instructions

In a bowl stir together the jam with the flour and set aside. To prepare the pastry combine the flour with the yeast and salt, stir thoroughly and place in the food processor bowl (use the pastry blade) along with the rest of the ingredients. Pulse until a dough forms. This should only take a minute or so.

Place the dough on top of your work surface, knead in any remaining crumbs and form a log. Cut the dough into 3 equal parts then roll out one part (keeping the round shape) to a thickness of about 2-3 mm. Using a knife cut into 8 equal triangles and place approx. half a teaspoon of the jam mixture in the wider part of every triangle.

To form the crescents fold the pastry over the filling (from the wide end) and enclose it by gently sticking together the edges of the pastry around the filling and then continue rolling (not too tight) until a crescent forms. Make sure the end is tucked under each crescent. Curl the 2 ends slightly forward.

Dip the top of each crescent first in the egg whites mixture and then sugar. Arrange on top of your baking sheet lined with parchment, not too close together, and set aside for 30 minutes. In the meantime preheat the oven to 375°F.

Bake in the center of the oven for 20-23 minutes or until nicely browned (they should not be pale). Remove from the oven and set aside for 5 minutes while the rogaliki hardens. Enjoy!