



Rogalach

For the Dough

1 package extra white gold gluten free bread flour, plus extra for dusting

2/3 cup granulated sugar

1 tablespoon instant dry yeast

2 large eggs

1/2 cup lukewarm (100 °F- 110 °F) milk or water plus 2 tablespoons

1/2 cup unsalted butter , melted not hot

1 teaspoon gluten free vanilla extract

1/4 teaspoon salt

vegetable oil, for greasing

For the Filling

1 cup hazelnut- chocolate spread (such as Nutella) or 2 oz.

or 1/2 cup melted, not warm butter

8 oz. semi sweet chocolate, chopped

4 oz. butter

4 oz. coconut flakes or small chocolate chips

1 tablespoon ground cinnamon (optional)

Oil spray

Egg wash (1 egg mixed with 1 tablespoon water)

Directions

Make the dough dough:

1. Combine flour, sugar and yeast in a bowl of a stand mixer. Blend for 1 min. Mix in a small bowl, eggs and 1/2 cup milk

pour into the flour mixture, using dough paddle hook, mix until dough forms.

2. With the mixer on low speed, add butter, a spoonful at a time and then salt. Add 2 tablespoons of milk. Mix dough on medium speed for 4 minutes until smooth.

3. Spray a bowl with oil and return the dough to the bowl, turning it to coat with oil. Cover with plastic wrap and let rise until doubled, 1 – 1 1/2 hours. (At home, you can leave it in fridge overnight).

4. Divide into 2 pieces. Roll out each piece to a round pizza shape, on a well-floured parchment paper (should be about 1/4 inch thick).

5. Using spatula or spoon, spread chocolate mixture evenly over the dough or melted butter, chocolate pieces, coconut or brown sugar, cinnamon and nuts. Using a sharp knife, cut into rectangles, like pizza slices. Roll to a rogalach shape (starting with the base to the tip) Cover with a plastic wrap and let it rise for another 1/2 hour, room temperature.

6. Preheat oven to 375°F.

Brush rogalach with egg wash. Bake for 15-20 minutes, until golden brown.