

*Ordinary
Time*

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ROGALIKI

Ingredients

4 cups plain flour

pinch of salt

200g unsalted butter

1 block Philadelphia cream cheese

1 jar plum butter

Method

To make the dough, put flour and salt in a large bowl. Grate butter into the flour.

Add the Philadelphia cheese, a little at a time.

Mix the dough well with your hands. You may like to turn it out onto the bench and knead it.

Divide the dough into four balls and put in the fridge for around 15 minutes.

To assemble, lightly flour your bench and rolling pin. Remove one ball of dough from the fridge and roll it out one ball of dough into a circle.

Put some of the plum butter in a small bowl, add a little flour and mix.

Cut the pastry circle into 8 triangles.

Put one teaspoon of the plum mixture on the end of each triangle and roll inwards to the centre. Place on a lined baking tray.

Repeat with remaining three balls of dough. Bake at 200 C for 20 minutes.

Allow to cool before serving. Dust with icing sugar, if desired.

**YouTube: Sisters of the
Holy Family of Nazareth -
Australia**

