

Cheese Bagelach – from Terry Lasky

Dough Ingredients:

See Strudel Dough Recipe

Filling Ingredients:

1/3 C Rice

1 ½ Lb Farmers Cheese

2 small Eggs

2 T Sugar

Milk

6 T melted Butter

¾ t Salt

Spreading Ingredients:

½ C Oil

1 C Flour

½ C melted Butter

Make the Strudel Dough.

While dough is rising cook rice in double boiler with milk (use amount of milk specified on rice box). Cook until rice is mushy soft with no hard center, adding milk if needed. Then continue cooking until quite thick. Mix the rest of the ingredients with the cooked rice. Let cool.

While cooling finish the strudel dough and stretch it on the table. Drip some of the mixture of ½ C corn oil and ½ C melted butter over strudel and spread flour thin as a mist. Place the rolls of cheese mixture along each length of the strudel. Cover with the overhang of the strudel dough. Drip a bit of butter and oil mixture over the covered cheese mixture and dust with a little flour. Roll each end toward the center. Cut each roll into 15" lengths and shape into a figure eight. Place on lightly greased baking sheet. You will have eight figure eights.

Brush tops with butter and oil using a pastry brush. Bake at 350 degrees until medium brown. Serve warm with sour cream, if desired.