



Armenian Coffee Cake Cheoreg

DIRECTIONS

INGREDIENTS

Dough:

- 3/4 cup of milk
- 3/4 melted butter
- 3 tablespoons of sugar
- 3 eggs
- 5 cups of flour
- 5 teaspoons of baking powder
- 1 teaspoon of salt

Filling:

- Chopped Walnuts
- Fruit of choice (I used peaches and cherries)
- Brown sugar
- Cinnamon
- Granulated Sugar
- Chocolate pieces
- Original recipe included raisins
- To start, take the fruit and soak in 2 tablespoon of brown sugar and 1 of granulated (feel free to mix it up if desired)

Dough

Heat milk enough to dissolve the sugar once that's done, heat the butter to liquid (not hot, just melted) and lightly beat the eggs.

Add the butter (reduced to liquid) and beaten eggs, to the milk and mix well together

Once mixed, add the flour, baking powder, and salt. Knead into a soft dough (takes about 5-10 mins) Don't over work the dough to it will become hard to work with.

Form the dough into a rectangle

Cut 1/2 inch strips; then using your fingers, manipulate the dough into 1/2 inch wide and 12 inches long and use your fingers to flatten and thin out

Form the dough into a circle (like a pinwheel) and separately, flatten a piece of dough in a circle for the bottom pinwheel should sit flush on top).

Place on parchment paper on a baking pan.

Once that's done, fill with the desired fruit, chocolate and walnuts, Brush with melted butter

Combine the brown sugar, granulated sugar and cinnamon together and sprinkle around the circumference of each pinwheel Bake at 350 (I used convection and it took almost 45 mins), but this recipe is older....so just be sure to check and allow them to bake until golden.