

CHEOREG

(Coffee Roll)

1 cup lukewarm milk
1-1/2 cup melted butter or
substitute
3 eggs
1 yeast dissolved in half cup
lukewarm water
1/2 teaspoon mahleb (optional)
1/4 cup anise (optional)

1 teaspoon salt
3 tablespoons sugar
6 cups flour
1 egg-beaten, for
brushing top

Mix lukewarm milk, melted butter, 2 eggs beaten, yeast salt and sugar. Add flour to make a soft dough. Let stand in warm place until it rises double its size. Roll small pieces of dough into strips about 8 inches long and as thick as a finger and shape into circles. Lay flat on a cookie sheet, brushing tops with beaten egg. Let stand again for 2 hours. Bake in oven 375 degrees until light brown. If you like cheoregs to be crispy, bake in 250 degree oven. Brush top with sesame seeds if desired.