

# Apple-Cinnamon Jelly Rolls

Recipe By *Temí Philip*



Cooking and Prep:  1  
h 45 m

Serves:  50

Contains:   

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Sukkot

**Diet:** Vegetarian, Vegan,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

This is a luscious, easy-to-make fruity jelly roll, just right for fall weather. If you don't have apple-cinnamon jam, sub any other flavor instead.

## Ingredients (10)

### Dough

- 6 cups flour
- 6 tablespoons sugar
- 1 teaspoon **Gefen Vanilla Extract**
- 1 stick plus 1 and 1/4 tablespoons margarine, softened (use soy-free, if needed)

- 1 and 1/2 cups oil
- 1 tablespoon plus 1/2 teaspoon **Haddar Baking Powder**
- 1 and 1/4 cups water

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### Filling

- 1 16-oz jar apple-cinnamon jam (or any other flavor)
  - 7 ounces (200 grams) walnuts, chopped
  - confectioners' sugar, for dusting
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## Start Cooking

### For the Dough

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Put all the dough ingredients into a mixer bowl and knead with dough hook until smooth.
3. Wrap the dough and let stand at room temperature for 20 minutes.

### Roll and Fill

Yields 5 jelly rolls.

1. Divide dough into five equal parts and roll out each piece on a sheet of floured Gefen Easy Baking Parchment Paper, into a large rectangle.
2. Spread each rectangle with jelly and sprinkle with nuts.
3. Roll up into a jelly roll and place on a baking sheet lined with parchment paper.
4. With a sharp knife, make cut marks along the dough and bake for 15–20 minutes until light golden in color.
5. Cool, slice, and dust with confectioners' sugar.