



Traditional Rugelach



Makes 32 cookies.

1 cup (2 sticks) unsalted butter – softened to room temperature

1 bar (8 oz.) cream cheese – softened to room temperature

2 tablespoons granulated sugar

½ teaspoon salt

2 cups all-purpose flour – plus a little extra for rolling out the dough

1 large egg – lightly beaten

Filling options: 1 cup finely chopped walnuts mixed with ½ cup packed light brown sugar, raspberry or other fruit jam, or Nutella – Topping: turbinado sugar (optional)

Thoroughly blend butter, cream cheese, granulated sugar, and salt until well combined with mixer using dough attachment. Add flour, and mix until a dough forms. Divide dough in half and flatten into round disks. Wrap both in plastic wrap. Refrigerate until firm – 2 hours or overnight.

Preheat oven to 350°. Line baking sheets with parchment paper or use a stone.

In a small bowl, combine the egg with 1 teaspoon water to make an egg wash.

Working with one disk at a time, place dough on lightly floured parchment paper, and roll out into an 11-inch circle (about ¼ inch thick). Dust lightly with flour as needed.

Brush circle with egg wash.

Spread filling on top in a thin layer.

Using a sharp knife or pizza cutter, cut each circle into 16 even triangles. Beginning with the wide side, roll up each triangle of dough. Place on the baking sheets with seam side down. Brush top with egg wash. Garnish with turbinado sugar if desired.

Bake 30 to 35 minutes or until golden brown. Transfer to a cooling rack.

Enjoy,

Lori Ann Bailey

