



# Rugelach

## INGREDIENTS

### DOUGH

- 3 OZ CREAM CHEESE
- 1/4 LB BUTTER - 1 STICK
- 1 CUP FLOUR
- 1 TEASPOON ICE WATER  
OPTIONAL
- 1/8 TEASPOON SALT
- 1/2 of 1/3 CUP SOUR CREAM
- 1/2 TEASPOON VANILLA

### FILLING

- 1/4 CUP SUGAR
- 1/2 TABLESPOON CINNAMON
- 1/2 CUP WALNUTS
- 1/4 CUP RAISINS (GOLDEN,  
DARK OR COMBO)
- 2-3 TABLESPOONS APRICOT  
PRESERVES - SLIGHTLY  
DILUTED WITH WATER



## DIRECTIONS

1. CREAM BUTTER AND CREAM CHEESE IN FOOD PROCESSOR. ADD REMAINDER OF INGREDIENTS AND PULSE UNTIL DOUGH IS FORMED. ADD ICE WATER IF NECESSARY 1 TABLESPOON AT A TIME.
2. GATHER DOUGH AND FORM INTO A DISC. WRAP IN PLASTIC WRAP AND REFRIGERATE MINIMUM OF 4 HOURS OR OVERNIGHT.
3. REMOVE DOUGH FROM REFRIGERATOR AND SEPARATE INTO 2 BALLS.
4. ROLL OUT EACH DISC INTO ABOUT A 10" CIRCLE.
5. BRUSH WITH DILUTED APRICOT PRESERVES LEAVING ABOUT A 1/2" BORDER AROUND EDGE
6. SPRINKLE FILLING ON TOP OF DOUGH
7. CUT CIRCLE INTO 12 WEDGES
8. BEGINNING AT THE OUTSIDE OF THE WEDGE, ROLL TOWARDS THE CENTER ENCASING THE FILLING. IT WILL LOOK LIKE A MINI CROISSANT
9. PLACE ON PARCHMENT LINED BAKING SHEET
10. BRUSH TOP OF RUGELACH WITH EGG WASH THEN SPRINKLE WITH CINNAMON & SUGAR MIXTURE (1 TABLESPOON SUGAR & 1 TEASPOON CINNAMON)
11. BAKE AT 350 F FOR 22-25 MINUTES UNTIL RUGELACH ARE GOLDEN BROWN.

Makes 24 pieces