



Rugelach

Cinnamon Raisin Walnut Crescent Cookies

This recipe comes to us from *Faye Levy's International Jewish Cookbook**

Yield: 64 small or 48 regular size

The Dough

2 Cups All-Purpose Flour

1 Cup (2 sticks) Unsalted Butter, cold

¼ tsp. Salt

6 oz Cream Cheese

1/3 Cup Sour Cream

1 tsp Water (or as needed)

Using a food processor, combine the flour, salt and butter. Using a pulse setting, process the mixture until it resembles a coarse meal.

Add the cream cheese and the sour cream and process until the dough just holds together. At this point add the water if necessary.

Press the dough into a ball, flatten to a disc and wrap tightly. Refrigerate for a minimum of 4 hours or up to 2 days.

When you're ready to make your rugelach, divide the dough into 4 equal pieces. Roll each piece to approximately 10" round, and 1/8" thick. Refrigerate each disc until ready for use.

Cinnamon Raisin Walnut Filling

½ Cup Sugar

1 T Cinnamon, ground

1 Cup Walnuts, finely chopped

½ Cup Raisins, chopped

Combine the cinnamon and sugar and sprinkle ¼ of the mix liberally over 1 of the rolled out pieces of dough. Combine the walnuts and raisins and sprinkle ¼ of the mixture over the cinnamon sugar. Go as close to the edge of the dough as possible. Use a rolling pin to press the toppings lightly into the dough.

Cut the disc into 12 or 16 even wedges (a pizza cutter works really well here!), depending on desired size.

Tightly roll up each wedge from the outside in, making sure the filling is enclosed. Lay each piece on a parchment paper-lined cookie sheet with the pointed end facing underneath, and spaced 1" apart.

At this point you can mold them into crescent shapes as desired.

Refrigerate at least 20 minutes before baking for 22 – 25 minutes at 350°F degrees – or until light golden brown.

Cool on racks. Keep each of the dough discs refrigerated while shaping the other cookies.

Cookies can be kept for 4 days in airtight containers.

Birmingham Bake and Cook Company's Rugelach Variations

1. Substitute dried cranberries or golden raisins for black raisins. Or, *any* of your favorite dried fruit – Blueberries? Mango? Cherries? Why not!?
2. Lightly smear apricot jam on the dough, top with chopped dried apricots, chopped golden raisins, chopped pecans.
3. Lightly smear Stonewall Kitchen's Fig and Walnut Butter on the dough, sprinkle with mini chocolate chips.
4. Lightly smear apple butter on the dough and top with toasted walnuts and chopped dried apple.
5. Just chocolate chips! Toasted Coconut and Chocolate Chips!

*Faye Levy's International Jewish Cookbook
Warner Books, 1991, Hardcover