



Rugelach

Dough Ingredients:

2½ cups flour
6 tbsp granulated sugar
¼ teaspoon salt
1 cup unsalted butter, cold and cut into small cubes
6 oz cream cheese, cold and cut into small cubes
1 large egg yolk

Filling Ingredients:

For a chocolate filling as shown
8 oz semi-sweet chocolate
½ cup sugar
¼ tsp salt

Other fillings

Nuts or dried fruits
Jams

Special Equipment:

Food processor

Step 1:

Make the dough

- In a food processor, add the flour, sugar and salt and pulse a few times to mix. Add the cubes of butter and cream cheese and egg yolk. Pulse until the dough starts to combine into a moistened consistency, maybe half a minute. Remove the dough and place onto a flour dusted work surface. Knead the dough until it becomes smooth. Or, cut the ingredients together using a pastry cutter.
- Separate into 3 equal amounts. At this point decide which shape the cookies will be. Either the spiral or the crescent shape. Or both as shown.
- For the spiral shape: roll out the dough in a rectangle shape about ½" thick. Cover with plastic wrap and refrigerate for about 1 hour. For the crescent shape, roll out the dough in a circular shape about ½" thick. Wrap and refrigerate the dough. If desired, refrigerate for up to 3 days.

Step 2:

Make the filling

- Break the chocolate into small pieces and place into a micro-wave safe bowl. Melt in 30-second intervals, stirring the melted chocolate with the un-melted. Or use a double boiler method.
- Stir in the sugar and salt. The mixture will be grainy.

Step 3:

Roll out the dough

- Line the baking sheets with parchment paper and preheat the oven to 375°
- For the spiral shape, roll out the dough to about ⅛" thickness on a lightly floured surface in a rectangle shape. Spread the warm filling onto the rectangle leaving a small amount of dough around the edges free of filling. Roll the dough in a tube shape. Chill the dough again for about 30 minutes. When cool, cut about 1" thick pieces with a sharp knife. Place the pieces with the seam down onto the parchment paper lined cookie sheet.
- For the crescent shape, roll out the dough in a circular shape to about ⅛" thickness on a lightly floured surface. Cut out shapes like a pizza. Apply the filling and then roll each cookie ending with the point. TIP: Be sure the chocolate filling is warm when it is applied to the dough. Work quickly when rolling the dough before it cools. Place the cookies on the parchment paper lined cookie sheet.
- Bake for about 18 to 20 minutes or until lightly golden. Cool on a rack.