

Classic Rugelach

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In my humble opinion, the best rugelach are dairy, full of real butter and sweet soft cheese. There's really no other way. This awesome recipe for the classic sweet Jewish pastry is adapted from one that originally appeared in Bon Appétit Magazine in the 1980s. Enjoy, y'all.

Dairy

Makes Approximately 4 Dozen Rugelach

- 8 ounces Cream Cheese, at room temperature
- 1/2 lb. Unsalted Butter, at room temperature
- 1/4 cup Granulated White Sugar, plus 9 tablespoons
- 1/4 teaspoon Kosher Salt
- 1 teaspoon Vanilla extract
- 2 cups All-Purpose Flour
- 1/4 (packed) cup Light Brown Sugar
- 1 1/2 teaspoons Ground Cinnamon
- 3/4 cup Raisins
- 1 cup Pecans, finely chopped
- 1/2 cup Apricot Jam
- 1 Egg beaten with 1 tablespoon Milk, for egg wash

Preheat oven to 350°F.

Cream the cheese and butter in the bowl of an electric mixer fitted with the paddle attachment until light. Add 1/4 cup granulated sugar, the salt, and vanilla. With the mixer on low speed, add the flour and mix until just combined. Dump the dough out onto a well-floured board and roll it into a ball. Cut the ball in quarters, wrap each piece in plastic, and refrigerate for 1 hour.

To make the filling, combine 6 tablespoons of granulated sugar, the brown sugar, 1/2

teaspoon cinnamon, the raisins, and pecans.

On a well-floured board, roll each ball of dough into a 9-inch circle. Cut the circle into 12 equal wedges using a pizza cutter. Spread the dough with 2 tablespoons apricot jam and sprinkle with 1/2 cup of the filling. Press the filling lightly into the dough. Starting with the wide edge of each wedge, roll up each wedge and place points tucked under, on a baking sheet lined with parchment paper. Chill for 30 minutes.

Brush each cookie with the egg wash. Combine 3 tablespoons granulated sugar and 1 teaspoon cinnamon and sprinkle on the cookies. Bake for 15 to 20 minutes, until lightly browned. Remove to a wire rack and let cool.