



## Dairy Rugellach

### Ingredients:

#### !Dough:

8 oz. cream cheese

1 c. butter

¼ c. sugar

1 tsp. vanilla

2 c. sifted flour (remember to sift first, measure after)

pinch of salt

#### !Filling:

¼ c. plus 2 Tb. sugar

¼ c. packed light brown sugar

½ tsp. cinnamon

¾ c. golden raisins

1 c. chopped walnuts

½ c. apricot preserves

#### !Topping:

¼ c. milk

2 Tb. sugar

1 tsp. cinnamon

### Directions:

Bring butter and cream cheese to room temperature. In a food processor or standing mixer, cream butter and cream cheese until smooth. Add sugar and vanilla. Add flour and salt. Mix until incorporated. Divide dough into 4

equal portions and wrap in plastic wrap. Chill for 2 hours.

Mix first 5 ingredients in a bowl. On a floured board, roll dough out into a 9 inch circle and to 1/8 inch thickness. If dough cracks around the edges, it is too cold. Give it a few more minutes on the counter to warm up. Spread 2 Tb. of the apricot preserves over the circle. Sprinkle ½ c. of filling over the preserves. Cut the dough circle into 12 triangles. Starting at the wide end, roll up the triangles with point underneath. Place on cookie sheet, lined with parchment paper, 1 ½ inches apart. Cover with plastic wrap and refrigerate approximately 30 minutes or until firm. Repeat with each of the balls of dough.

Mix sugar and cinnamon in a bowl. Brush rugellach with milk and sprinkle each one with sugar and cinnamon mixture. Bake for 16- 18 mins @ 350, or until lightly browned. Rotate cookie sheet half way, if necessary. Transfer rugellach to wire racks and cool completely. Can be frozen successfully.