Spicy Pizza Rugelach

Serving:

2 1/2 dozen pastries

Type:

dairy appetizer or nosh

Author:

Shannon Sarna, author of Modern Jewish Baker 2017

Notes:

From Shannon Sarna, "The first thing that will strike you about this spicy pizza rugelach is the beautiful color. And then when you set your teeth into them, it's like taking that first bite of a great New York slice topped with a sprinkle of red pepper flakes."

Ingredients:

1 cup (2 sticks) unsalted butter, at room temperature

8 ounces full- fat cream cheese, at room temperature

2 tablespoons sugar

¼ teaspoon salt

2 tablespoons tomato paste

2 cups + 3 tablespoons unbleached all- purpose flour

½–¾ cup marinara or pizza sauce

½ cup shredded mozzarella

1 egg, beaten (for glaze)

1 teaspoon dried basil

1 teaspoon dried oregano

¼ teaspoon red pepper flakes

Directions:

In a stand mixer fitted with a paddle attachment, beat the butter and cream cheese until smooth. Scrape down sides of bowl. Add the sugar, salt, and tomato paste and beat until combined. You can also do this by hand.

Add the flour and mix just until dough comes together. Divide the dough into four pieces. Wrap in plastic wrap and place in the fridge for 1 to 2 hours or up to 24 hours.

Preheat oven to 375°F.

Roll each piece of dough into a large circle. Using an 8- or 9-inch round, cut dough into a perfect circle. I recommend using a pizza cutter for this task. See pages 164–165 for shaping.

Spread each circle of dough with 2 to 3 tablespoons of marinara sauce in a thin layer, leaving ¼- inch border all around. Sprinkle each circle with 2 tablespoons of shredded mozzarella and press gently into sauce.

Using the pizza cutter, cut the dough into 8 even triangles. Starting at the longer end, roll up each triangle.

Place the point side down on a baking sheet lined with parchment paper or silicone baking mat.

Brush each rugelach with beaten egg and sprinkle with dried basil, dried oregano, and red pepper flakes.

Bake for 16 to 18 minutes, until golden. Allow to cool on wire rack.