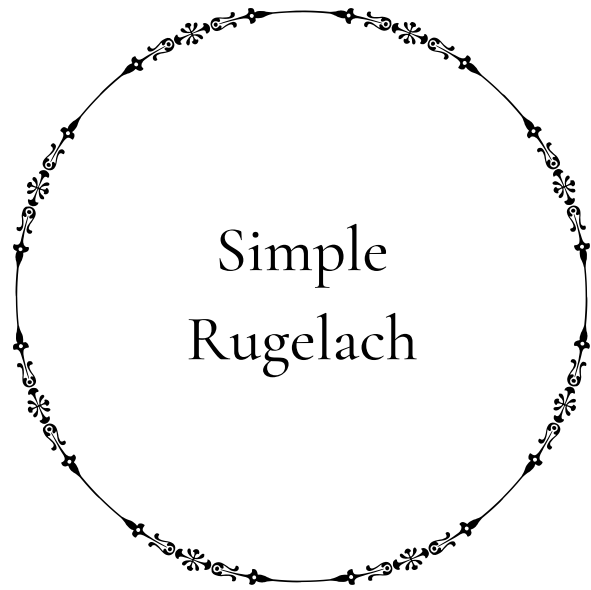




Makes: 48 rugelach

Prep Time: 35 minutes Bake Time: 25 minutes

Total Time: 1 hour plus chill time 2 hours



Ingredients

Dough:

- 2 cups (260 grams) all-purpose flour
- 1/2 tsp fine sea or table salt
- 8 ounces (225 grams) unsalted butter
- 1 (8-ounce or 225-gram) package cream cheese

Jam, Fruit & Nut Filling:

- 2/3 cup (135 grams) granulated sugar
- 1 & 1/2 tbsp ground cinnamon
- 1/3 cup toasted nuts, chopped small (I used pecans)
- 1/3 cup dried fruit, chopped small (I used chopped apricots)
- 1/2 to 3/4 cup jam (I used apricot but seedless raspberry is great as well)

Nutella Filling:

- 6 tbsp Nutella
- 1/4 cup finely chopped hazelnuts
- 1/4 cup mini semi-sweet chocolate chips

Finish:

- 1 egg beaten with 1 tsp water or milk
- Remaining cinnamon-sugar from above plus coarse sugar for dusting the tops

Instructions

Make the Dough:

In a food processor, place flour and salt in work bowl fitted with standard blade. Pulse to combine. Add cream cheese, chopped into large chunks, and run machine until it is fully dispersed into the flour.

Add butter in large chunks and run machine until dough starts to clump. Dump out onto a large piece of plastic wrap and form into a flattish disc.

If you are using a stand mixer, let butter and cream cheese soften at room temperature. Beat both together until light and fluffy. Beat in salt. Add flour, beating until it disappears. Scrape dough onto a large piece of plastic wrap and form into a flattish disc.

For both methods, chill dough until totally firm, about 2 hours in the fridge (you can hasten this along in the freezer for about 30 minutes). Dough keeps in fridge for up to a week, and in freezer much longer.

Form the Rugelach:

Heat oven to 350°F and line a couple baking sheets with parchment paper or nonstick baking mats. Stir cinnamon and sugar together in a small dish. Combine coarse mixture of nuts and dried fruit in a second dish.

Divide dough into quarters and roll first quarter out on a floured counter into a rectangle about 12 inches wide and 7 to 8 inches long, with the wider side to you. Thinly spread jam to all but the furthest 1/4 inch from you (which seals better once rolled if bare) with about 2 to 3 tablespoons jam. (With seedless raspberry, 2 tablespoons covers nicely but with thicker jam, you'll need 3 tablespoons to coat it thinly. If your jam is difficult to spread, you can warm it gently in the microwave for a few seconds first.) Sprinkle with 2 tablespoons cinnamon-sugar mixture, then 4 tablespoons coarse fruit and nut mixture. Repeat with the second piece of dough.

With the remaining two pieces of dough, make hazelnut rugelach. Spread 3 tablespoons Nutella over each rolled out piece of dough, then sprinkle the chopped hazelnuts and mini chocolate chips over and continue to roll as described above.

Roll dough from the 12-inch side in front of you into as tight a log as you can, using your fingers to lightly seal the ends onto the log. Repeat with remaining logs.

Place log of filled dough in freezer for 10 to 15 minutes; it will cut more cleanly once semi-firm. Trim ends from log so they have a clean shape. Cut log into 10 to 12 even slices. Arrange on prepared baking sheets a couple inches apart from each other.

Brush tops of each rugelach lightly with egg wash and sprinkle with a total of 1 teaspoon of the remaining cinnamon-sugar mixture. Bake for 20 to 25 minutes, until golden brown on top. Cool for a few minutes on baking sheet then transfer to a cooling rack.

Do ahead:

Cooled cookies keep in a container at room temperature for a week, and in the freezer for a month. Just not around here! The filled unbaked log of rugelach is also easy to freeze until needed. Wrap well, and you can slice it into cookies straight from the freezer, baking them while still frozen — you'll just need a few extra minutes in the oven.