

# Apricot Rugelach

Yield: 24 cookies

## Ingredients:

- 8 ounces cream cheese, softened
- 1 cup unsalted butter, softened
- $\frac{3}{4}$  cup white sugar, plus one tablespoon (divided)
- $\frac{1}{4}$  teaspoon kosher salt
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- $\frac{1}{4}$  cup brown sugar
- 1  $\frac{1}{2}$  teaspoons cinnamon
- $\frac{3}{4}$  cup raisins
- 1 cup walnuts or pecans, finely chopped
- $\frac{1}{2}$  cup apricot preserves, warmed
- 1 egg beaten with a teaspoon of water for egg wash.



## Steps

**Step 1:** Beat cream cheese and butter in the bowl of an electric mixer until light. Add  $\frac{1}{4}$  cup white sugar, salt and vanilla extract. With the mixer running on low speed add the flour until just combined. Dump the dough out onto a piece of parchment paper and gather/roll into a ball. Cover with the paper and refrigerate for one hour.

**Step 2:** In a medium-sized bowl combine 6 tablespoons white sugar, all the brown sugar,  $\frac{1}{2}$  teaspoon cinnamon, raisins and walnuts or pecans.

**Step 3:** Cut the chilled dough into four equal pieces and on a well-floured work surface, roll each piece into a 9-inch circle about  $\frac{1}{4}$ -inch thick. Spread each circle with 2 tablespoons apricot preserves. Then sprinkle one-fourth of the sugars/raisin/nuts filling mixture onto each circle. Press the filling lightly into the dough and roll it up like a jelly roll. Place the logs onto a parchment-lined baking sheet pan and place the pan in the refrigerator for one-hour.

**Step 4:** Preheat oven to 350°F. Line two baking sheet pans with parchment paper.

**Step 5:** Mix the remaining 3 tablespoons white sugar and  $\frac{1}{2}$  teaspoon cinnamon together. Slice the chilled dough logs into 1-inch pieces and place on the parchment paper lined baking sheet pan with the cut side up. Leave space between each (about 1 -inch) rugelach. Brush the tops with the egg wash and sprinkle the tops with the cinnamon sugar and bake for 15 - 20 minutes or until lightly browned. Allow them to fully cool before removing from the pan. Enjoy day-of or place in an airtight container for a few days.