

RUGELACH

Yield: 64 cookies

Ingredients	Amounts
All-purpose flour plus extra for dusting	2 cups
Salt	1/4 tsp.
Unsalted butter, at room temperature	1 cup (2 sticks)
Cream cheese, at room temperature	8 oz.
Pecans, toasted	1 1/2 cups
Chopped semisweet chocolate (optional)	1/3 cup
Raspberry jam	1 cup
Flourless cooking spray for greasing	
Cinnamon sugar (1/2 tsp ground cinnamon mixed with 1/3 cup sugar)	1/3 cup
Egg wash (1 large egg whisked with 2 Tbsp cold milk or water)	

Method

1. Sift the flour and salt into a bowl and set aside.
2. In a stand mixer fitted with the paddle attachment, cream together the butter and cream cheese on medium speed, about 2 minutes. On low speed, mix in the sifted dry ingredients until just combined. Scrape down the bowl as needed to blend evenly. Wrap the dough tightly and chill until firm, 15 – 20 minutes.
3. On a lightly floured surface, roll the dough to an even thickness of 1 inch and fold in thirds, like a letter. Wrap the dough and let it rest for at least 1 hour and up to overnight in the refrigerator.
4. To make the filling, combine the pecans and chocolate, if using, in a food processor and chop, pulsing the machine on and off, until an even, coarse paste forms. Transfer to a bowl and blend in the jam.
5. Preheat the oven to 375°F. Lightly spray cookie sheets with cooking spray or line them with parchment paper.
6. Divide the dough into 4 equal pieces and roll each into a 10-inch round. Spread one-fourth of the filling over each round, sprinkle with 1 Tbsp of the cinnamon sugar, then cut each into 16 wedges. Roll the wedges up starting with the wide end.
7. Brush each wedge lightly with egg wash and sprinkle with some of the remaining cinnamon sugar.
8. In batches, bake until the cookies are a light golden brown, rotating the pans as necessary to bake evenly, 25-30 minutes. Transfer to wire racks and cool completely before serving.