

Rugelach (rolled and crescent)

<http://userealbutter.com/2008/11/11/rugelach-recipe/>

from *Field Guide to Cookies* by [Anita Chu](#)

1/2 cup unsalted butter, softened
4 oz. cream cheese, room temperature
1 cup all-purpose flour
1 1/2 tsps sugar
1/8 tsp salt
1/2 cup chopped pecans
1/4 cup dark or golden raisins (I omitted)
1/2 tsp cinnamon
1/4 cup sugar, plus more for sprinkling
1 egg, for egg wash

[chocolate filling: 4 oz. bittersweet chocolate (ground in food processor) plus 4 tbsps sugar]

Rolled: Beat butter and cream cheese together for several minutes until smooth and fluffy. Add flour, sugar, salt, and mix on low speed until incorporated. Turn dough out onto a clean surface and divide into two portions. Flatten each one out to about 1 inch thick, wrap in plastic, and chill in refrigerator for at least 2 hours. In a bowl, combine pecans, raisins, cinnamon, and sugar. Remove one of the portions of dough from refrigerator and roll out on floured surface to a rough rectangle about 7×14 inches. Cover the dough with the filling, leaving about 1 inch clear on one long side. Roll the rectangle of dough up like a jelly roll, ending with the side that is clear of filling. Press the seam together to seal the roll. Place the roll of dough in refrigerator, covered in plastic wrap, to chill for about 15 minutes before baking. Meanwhile preheat the oven to 350°F. Line several cookie sheets with parchment paper or silicone baking mats. Beat the egg with 1 tsp of water to make an egg wash. Brush lightly over the top of the roll and sprinkle with sugar. Using a sharp knife, slice the log into 1 inch thick slices and place cut side up on cookie sheets about 1 inch apart. Bake for 16-18 minutes (20 at 8500 feet elevation), rotating cookie sheets halfway through. The cookies should puff up and turn golden brown. Cool cookie sheets on wire racks before transferring cookies with a metal spatula to wire racks to continue cooling. Makes about 2 dozen cookies.

Crescent: Replace the filling with apricot or other jam. Instead of rolling the dough out to a rectangle, roll each disc of dough into a circle about 10 inches in diameter. Cover with the filling. Use a pizza cutter or knife to cut the dough into 16 wedges. Roll each slice up from the bottom and curve the tips slightly to form a crescent. Place crescents on cookie sheets lined with parchment or silicone mats, brush with a little egg wash, and sprinkle with sugar before baking as indicated for the rolled versions. Remove from baking sheets quickly to cool the cookies when done baking.