

Rugelach

Makes 24



Equipment needed:

Bowl / food processor
Cling film
Baking tray
Rolling Pin
Pizza Cutter or Sharp knife
Pastry Brush
Measuring Spoons **Ingredients:**

Pastry

160g	Plain Flour
1/4tsp	Salt
1/4tsp	Baking Powder
3/4tsp	Lemon Zest
1/2tsp	Vanilla Extract
125g	Unsalted Butter (cold and cut into 2cm pieces)
125g	Full Fat Cream Cheese (Cold)

Filling:

110g	Light Brown Sugar
25g	Granulated Sugar
70g	Walnuts
35g	Raisins
2tsp	Cinnamon

Glaze

1 Large Egg
Pinch of salt
25g Demerara Sugar

Method:

Pastry

- Place the flour, salt, baking powder, lemon zest and vanilla in a bowl/food processor, and give a quick mix
- With your hands, rub to form breadcrumbs, or blitz for a few seconds to form breadcrumbs



- Add the cream cheese to mix, or blitz in the food processor until it just comes together into a ball. (don't overman or it the pastry will be tough)
- Tip onto a lightly floured surface and lightly knead to bring it together.
- Form two discs of pastry and cover with cling film, chill for 30mins



Filling

- Pre-heat the oven to 190°
- Wipe out the food processor.
- To make the filling, place the brown sugar, granulated sugar, walnuts, raisins and cinnamon in the bowl of the food processor and pulse until the walnuts and raisins are finely chopped.
- OR: chop the walnuts and raisins by hand, with a sharp knife and mix the sugars and cinnamon
- Transfer to a bowl and set aside until the dough is ready.

Construction:

- Pre-heat the oven to 180°c and line two baking trays with parchment paper.
- Remove one disc of dough from the refrigerator, unwrap it and place it on a lightly floured work surface. (If necessary, let it sit at room temperature for a few minutes until pliable enough to roll, but not too soft.)
- Dust the top of the dough lightly with flour, then use a rolling pin to roll it into a 240cm.
- Sprinkle more flour and turn as necessary so the dough doesn't stick.
- Spread 1/2 of the filling over the dough; using your hands, press the filling into the dough to anchor it.



- Using a pizza cutter or very sharp knife, cut the dough into twelve equal wedges (just like you would cut a pizza).
- Roll each wedge up, beginning with the wide end and ending with the point.
- Place the rolls point-side down, about an inch apart, on the prepared baking sheets. Repeat with the remaining dough.
- Beat the egg and salt, and brush the Rugelach with the mixture. Sprinkle generously with the demarara sugar.
- Chill for 30mins before baking
- Bake for 25-30 minutes, rotating the pans from top to bottom and front to back midway through, or until the tops are lightly golden and the bottoms are golden and crisp (at first glance, it might look like the bottoms are burnt, but that's just the dark filling oozing out).
- Remove from the oven and transfer the rugelach to a rack to cool.



Freezer-Friendly Instructions: ***The Dough can be Frozen for up to 3 Months:*** Shape the dough into 2 discs, wrap each securely in plastic wrap, and place them in a sealable bag. When ready to bake, thaw the dough in the refrigerator overnight, and then proceed with recipe. They can also be assembled and frozen before baking: Arrange them on a baking sheet (so they're not touching) and freeze until very firm. Transfer them to an airtight container. They can be baked directly out of the freezer; they may just need a few extra minutes in the oven. ***To Freeze After Baking:*** Let the rugelach cool completely and store in an airtight container separating layers with parchment paper or aluminum foil. Before serving, remove them from the container and let them come to room temperature.