

Ridiculously Rich Rugelach - Dairy Dough

1 cup (227g) cold butter
3/4 cup (170g) cream cheese
1/3 cup (74g) sour cream
1/2 teaspoon salt
2 tablespoons sugar
2 cups (241g) All-Purpose Flour

Filling:

1/3 cup (106g) brown sugar, packed
4 tablespoons white sugar
1 cup (113g) walnuts, chopped, OR pecans if you want it less bitter
1/4 cup-1/2 cup (32-65g) dried cranberries
1 tablespoon cinnamon

Jam for spreading on dough. Apricot is tangy, not everyone likes it so consider also raspberry, strawberry or other jam you like
milk and granulated sugar for topping

Directions:

I make this in a food processor since it's much faster and easier but it can be made in a mixer. *For the mixer*, just beat softened butter, cream cheese and sour cream together and add the flour, salt and sugar and mix just till formed.

For the food processor, Place the flour, sugar and salt in the food processor. Pulse briefly to combine. Put the *COLD* cubed butter, sour cream and cream cheese on top of the flour mixture. Pulse just until the dough forms a ball.

Scoop out the dough, pat into ball and wrap and place in fridge for an hour. This resting makes the dough more tender and will make rolling the dough out much easier so don't skip it.

While dough rests make the filling. In same unwashed processor, pulse the sugar, walnuts or pecans, dried cranberries and cinnamon in a food processor or blender just till finely chopped but don't turn into a paste. You want to be able to sprinkle this over the dough. Set aside.

Preheat the oven to 350 F/180 C.

Divide the dough into four equal parts and pat into circles.

Working with one piece of dough at a time, place it on a moderately floured piece of parchment paper or silpat. Roll it into a circle and brush with a thin layer of jam of your choice, just fish out any big pieces of preserves.

Sprinkle about 4 tablespoons (or 1/4 of) the filling onto the jam on the dough, all the way to the edges and gently patting down the filling to help it stick to the dough.

With a sharp knife, cut the dough into 12 equal wedges. Roll each wedge up, beginning with the wide end and rolling to the center of the circle till you form a rolled cookie, ending with the narrow end. Put the rugelach on a parchment lined baking sheet, with a bit of space between them. Do the same with each piece of dough.

Brush the tops of the rugelach with milk and sprinkle with sugar.

Bake the rugelach for 20 to 25 minutes, or until golden brown, crispy and flaky.

Remove from the oven, and cool in pan on racks.

These freeze extremely well maintaining their crispiness even after freezing. Rich and delicious!