



RUGELACH

Makes 32 rugelach.

These Eastern European specialty cookies are a favorite at my home, so I always have some on hand in the refrigerator or freezer. They are easy to warm. Just wrap them in foil and warm in a toaster oven or food warmer. A slightly different version of this recipe first appeared in my cookbook, *Helen Nash's New Kosher Cuisine*.

INGREDIENTS

DOUGH

- 8 tablespoons unsalted butter, at room temperature cut into small pieces
- 3 ounces cream cheese, cut into small pieces
- 1 cup unbleached all-purpose flour

FILLING

- $\frac{3}{4}$ cup walnuts
- 3 ounces, high-quality, imported semi-sweet chocolate, broken into small pieces
- $\frac{1}{3}$ cup sugar
- 1 teaspoon ground cinnamon

PREPARATION

1. Place the butter, cream cheese and flour in a food processor and pulse until the dough clings to the blade. Turn out the dough onto a lightly floured work surface or board and knead into a smooth ball.

2. Divide the dough into two balls, dust them lightly with flour and flatten them. Wrap them in wax paper, then in foil. Refrigerate for 6 hours or overnight. When you are ready to bake, remove the dough from the refrigerator and wait until it is malleable (depending on the temperature of the room it can be over 30 minutes).
3. Chop the walnuts in a food processor until coarse. Transfer to a medium bowl. In the same food processor, chop the chocolate until coarse. Add them to the walnuts, along with the sugar and cinnamon. Combine well. You will most probably have a little filling left over.
4. Preheat the oven to 375 F.
5. Work with one ball of dough at a time, keeping the other refrigerated.
6. On a lightly floured surface, roll out each ball to a circle about 12 inches in diameter. Cut the circle into 16 pie-shaped pieces and sprinkle with half of the filling. Roll tightly from the widest part to the end. Bend it slightly into a curve, like a croissant. Repeat the process with the other ball.
7. Place the rugelach on an 18x13 inch heavy non stick baking sheet and bake for about 25 minutes, or until lightly golden.. Cool on a wire rack.

NOTE

Rugelach freeze well. Place them side by side in an air-tight plastic container with wax paper between the layers.