



12 Days of Christmas Cookies

Rugelach

Makes: 48

Ingredients:

8 ounces cream cheese, at room temperature
1 cup (2 sticks) unsalted butter, at room temperature
1/4 cup granulated sugar plus 9 tablespoons, divided
1/4 teaspoon kosher salt
1 teaspoon pure vanilla extract
2 cups all-purpose flour
1/4 cup light brown sugar, packed
1 1/2 teaspoons ground cinnamon, divided
3/4 cup raisins
1 cup walnuts, finely chopped
1/2 cup apricot preserves, pureed in a food processor
1 egg beaten with 1 tablespoon milk, for egg wash

Directions:

1. Mix the cream cheese and butter using an electric mixer until light. Add 1/4 cup granulated sugar, salt, and vanilla. Gradually, add the flour and mix until combined. Transfer the dough out onto a floured board, divide into quarters, roll each quarter into a ball, wrap each piece in plastic wrap, and refrigerate for 1 hour.
2. Make the filling by combine 6 tablespoons of granulated sugar, brown sugar, 1/2 teaspoon cinnamon, raisins, and walnuts. Set aside
3. On a floured board, roll each dough ball into a 9-inch circle. Spread 2 tablespoons apricot preserves onto the circle and sprinkle with 1/2 cup of the filling. Press filling into the dough lightly. Cut the circle into 12 equal wedges. Starting with wide edge, roll up each piece tucking points under. Place cookies on a parchment paper lined baking sheet. Chill for 30 minutes.
4. Preheat oven to 350°F.
5. Brush each cookie with egg wash. Sprinkle cookies with a cinnamon sugar mixture by combining 3 tablespoons granulated sugar and 1 teaspoon cinnamon. Bake for 15 to 20 minutes or until lightly browned. Remove to a wire rack to cool.



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