

Walnut and Brown-Sugar Rugelach

From Everyday Food, December 2007

1 cup (2 sticks) unsalted butter, room temperature
1 bar (8 ounces) cream cheese, room temperature
2 T granulated sugar
1/2 teaspoon salt
2 cups all-purpose flour, plus more for rolling
1 large egg, lightly beaten
1 cup walnuts, finely chopped
1/2 cup packed light-brown sugar

In food processor, blend butter, cream cheese, granulated sugar, and salt until well combined. Add flour and pulse just until dough forms. Divide dough in half; flatten into disks, and wrap each in plastic. Refrigerate until firm, at least 2 hours and up to 2 days, or freeze up to 3 months. (always thaw before baking).

Preheat oven to 350 degrees, with racks on upper half and lower thirds. Line two baking sheets with parchment paper and set aside. In small bowl, combine egg with 1 teaspoon water and make an egg wash.

Working with one disk at a time, place dough on lightly floured parchment paper and roll out into an 11 inch circle (about 1/4 inch thick) dusting with flour lightly as needed. Using a large dinner plate as a guide, cut around dough to make a perfect circle. Trim off excess and discard scraps. Brush circles with egg wash, dividing evenly, sprinkle with walnuts and brown sugar.

Using a sharp knife or pizza cutter, cut each circle into 16 equal triangles. Starting from wide end, roll up each triangle of dough. Place on lined baking sheets, seam side down. Brush rolls with egg wash.

Bake until golden brown, 30 to 32 minutes. Transfer rugelach to a wire rack to

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FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

cool completely.

Variation: With some of the dough, I skipped the egg wash, walnuts and brown sugar and used raspberry preserves instead. When they came out of the oven, I sprinkled them with powdered sugar and they were fantastic!