

## Sweet Rugelach

From the kitchen of Cheryl Goldscheid

### **For The Dough:**

*2 1/4 cups all-purpose flour*

*3 Tablespoons sugar*

*1/4 Teaspoon salt*

*8 oz cream cheese, at room temperature, cut into 3/4-inch pieces*

*1 cup unsalted butter, cut into 3/4-inch pieces*

*1/4 cup sour cream*

*1 tablespoon vanilla extract*

### **For the Filling and topping:**

*8 Tablespoons apricot preserves*

*8 Tablespoons golden raisins*

*1 cup coarsely chopped pecans, toasted*

*1 Tablespoon heavy cream*

*4 teaspoons sugar mixed with 1/2 teaspoon ground cinnamon*

*In a large bowl, combine the flour, sugar and salt. beat on low speed until blended. With the mixer running, add the cream cheese and butter and mix until large clumps of dough form. Add the sour cream and vanilla and mix, just until blended.*

*Divide the soft, sticky dough into 4 equal portions. Gather each portion into a ball and flatten into a disk 4 inches in diameter. Wrap each disk in plastic wrap and refrigerate until firm, at least 1 1/2 hours or for up to overnight.*

*Position a rack in the middle of the oven, and preheat to 375 degrees. Line a rimless baking sheets with parchment paper.*

*Remove 1 disk or dough from the refrigerator. Lightly dust a work surface and a rolling pin with flour. Roll out the dough into a 10 -inch round. To add the filling, using a narrow offset metal spatula, spread 2 tablespoons of the preserves evenly over the dough, leaving a 3/4 inch border. Sprinkle with 2 tablespoons of the raisins and 1/4 cup of the pecans, and press them gently into the dough.*

*Using a large, sharp knife, cut the dough round into 12 equal wedges. Starting from the wide-end roll up each wedge tightly to the pointed end. Place point side down and 1 inch apart on a prepared baking sheet. Bend the edges slightly to curve inward, forming a crescent. When all the crescents are formed, brush the top of each one lightly with cream. Sprinkle the tops lightly with the cinnamon-sugar. Repeat with the 3 remaining dough portions and filling and topping ingredients, filling both baking sheets.*

*Bake the cookies, 1 sheet at a time, until the bottoms are light brown and the edges are golden, 22-25 minutes. Let the cookies cool on the baking sheets for 5 minutes, then transfer to wire racks to cool completely. Store in an airtight container at room temperature for up to 3 days.*

### **Savory Rugelach**

*1 cup unsalted butter, at room temperature  
8 ounces full-fat cream cheese, at room temperature  
2 tablespoons sugar  
1/4 teaspoon salt  
2 cups unbleached all-purpose flour  
1 egg, beaten (for glaze)*

### **Suggested Fillings:**

#### **Pesto Parmesan:**

*1/4-3/4 cup pesto  
1/4 cup finely grated parmesan  
1 teaspoon basil  
1/4 teaspoon sea salt*

#### **Everything Bagel:**

*4 ounces cream cheese  
1 Tablespoon lemon zest  
1 Tablespoon fresh chopped dill  
1 Tablespoon everything Bagel Topping plus additional 2 to 3 tablespoons for topping  
pinch sea salt*

## **Almond Cookies**

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*1 cup vegetable shortening  
1 cup sugar  
1 egg  
1 1/2 teaspoons almond extract  
2 cups all-purpose flour  
1/2 cup finely ground almond meal  
1/2 teaspoon salt  
Whole blanched almonds  
1 egg yolk  
1 teaspoon water*

*In mixing bowl cream shortening, sugar, egg and extract. Combine flour, ground almonds and salt; stir into creamed mixture to blend. Shape dough into 1 1/2-inch balls; place 2 inches apart on ungreased baking sheet. Press a whole almond into center of each cookie.*

*Beat egg yolk and water; brush over cookies to glaze. Bake in 375 degree oven 12 to 15 minutes or until golden brown and crisp. Cool on rack. makes 2 1/2 to 3 dozen*