

Joan Nathan's Rugelach
makes 64 small or 48 medium cookies

INGREDIENTS

DOUGH

8 ounces cream cheese (1 block), at room temperature vs cold (see note below)
1 cup (2 sticks) unsalted butter, at room temperature vs cold (see note below)
2 cups unbleached all-purpose flour
¼ teaspoon salt

NOTE: Using a mixer with room temperature butter and cream cheese = chewier rugelach, using a food processor with cold butter and cream cheese = flakier rugelach. Both are delicious!

FILLINGS (can choose one or all!)

APRICOT FILLING

1 cup thick apricot preserves
¾ cup walnuts, lightly toasted and roughly chopped

CHOCOLATE FILLING

8 ounces shaved bittersweet chocolate
¼ cup sugar

CINNAMON-SUGAR FILLING

4 tablespoons unsalted butter, melted (can omit if want, I thought very tasty with just cinnamon sugar!)
½ cup sugar
2 teaspoons cinnamon

NUTELLA

Small container (13 oz) of Nutella

Optional:

confectioners' sugar or granulated sugar or coarse white sugar for sprinkling just before serving (optional for all filling choices)
milk or cream or egg wash for brushing

MATERIALS

Food processor or mixer
Rolling pin
Parchment or Silpat
Plastic wrap
Baking sheets
Knife
Measuring cups and spoons
Pastry brush (optional)
Cooling racks (optional)

DIRECTIONS

To make the dough using a food processor with cold ingredients: Place the flour and salt in the bowl of a food processor. Pulse briefly to combine. Cut the butter and cream cheese into chunks and add to the bowl. Pulse just until the dough forms chunks, and you can squeeze it together.

To make the dough using a mixer with room temperature ingredients: place the cream cheese and the butter in an electric mixer fitted with a paddle. Cream at a low speed until combined, about 2 minutes. Add the flour and salt and mix until a very soft dough is formed, about 2 more minutes.

Cover with plastic wrap and refrigerate for at least 2 hours or up to 1 day.

When you're ready to bake, preheat the oven to 350 degrees and line 2 cookie sheets with baking parchment (or a Silpat baking mat).

Mix or prep the ingredients for your fillings of choice.

Divide the dough into 4 balls. On a lightly floured surface roll the balls out into 4 circles about 1/8-inch thick and 9 inches in diameter. Spread the apricot or chocolate filling over the dough. If using the cinnamon-sugar filling, brush the melted butter on first (if using), then sprinkle the combined cinnamon and sugar.

Using a dull knife, cut each circle into 16 pie-shaped pieces about 2 inches wide at the circumference. Roll up from the wide side to the center. Place the rugelach on the lined cookie sheets. Optionally, you can brush the rugelach with milk or cream and sprinkle with granulated or coarse white sparkling sugar (helps to stick on better), but they are still delicious without the additional sugar.

Bake in the oven on the middle and lower racks, switching after 12 minutes, also switching back to front. Continue baking about 13 more minutes, or until golden brown. Remove the rugelach to racks to cool or you can cool right on the baking sheets. Store leftover rugelach in an airtight container at room temperature for several days. Freeze for longer storage.

Adapted from <https://www.food.com/recipe/joan-nathans-rugelach-cinnamon-chocolate-or-apricot-351030>

MORE FILLING IDEAS!

Other Joan Nathan recommended fillings –

Raisin Nut Filling

1/2 cup sugar
1/2 cup seedless raisins
1 teaspoon cinnamon
1 cup finely chopped nuts

Strawberry Jam Filling

1 cup ground almonds
1 cup strawberry jam

Other King Arthur Flour recommended fillings –

Try these tasty fillings; each makes enough for one-third of the GF dough, so feel free to mix and match various fillings using a single batch of dough.

Dark Chocolate: Whisk together 1 tablespoon brown sugar and 1 teaspoon unsweetened cocoa powder; add 1/4 teaspoon cinnamon, if desired. Sprinkle atop rolled-out dough. Sprinkle with 1/4 cup (1 1/2 ounces) mini chocolate chips or chopped semisweet chocolate.

Double Apricot: Process 1/2 cup (3 ounces) chopped dried apricots, 3 tablespoons (2 ounces) apricot jam or preserves, 1 teaspoon lemon juice, and a pinch of salt until the apricots are finely chopped, but the mixture isn't totally smooth.

Apple-Cinnamon: Combine 2/3 cup (about 4 ounces) peeled, grated apple; 2 teaspoons lemon juice; 1/3 cup (2 3/8 ounces) sugar; 2 tablespoons (1/2 ounce) cornstarch, and 3/4 teaspoon ground cinnamon in a small saucepan. Stir to thoroughly combine. Cook over low heat, stirring frequently, until the apple starts to release its juice. Increase the heat to medium, and bring to a simmer. Simmer, stirring, until the mixture thickens, 1 to 2 minutes. Remove from the heat, and set aside to cool to room temperature; if you want to hasten the process, place in the refrigerator.

Savory rugelach ideas! <https://jamiiegeller.com/recipes/savory-rugelach-dough/>

Gluten-Free Rugelach

makes 48 small or 36 medium cookies

INGREDIENTS

DOUGH

1 cup (2 sticks) unsalted butter, at room temperature vs cold (see note below)

6 ounces cream cheese, at room temperature vs cold (see note below)

1/3 cup sour cream

1/2 teaspoon salt

2 cups King Arthur Gluten-Free Measure for Measure Flour (or other “measure for measure” GF flour)

NOTE: Using a mixer with room temperature butter and cream cheese = chewier rugelach, using a food processor with cold butter and cream cheese = flakier rugelach.

Both are delicious!

FILLINGS (can choose one or all!)

APRICOT FILLING

1 cup thick apricot preserves

3/4 cup walnuts, lightly toasted and roughly chopped

CHOCOLATE FILLING

8 ounces shaved bittersweet chocolate

1/4 cup sugar

CINNAMON-SUGAR FILLING

1/2 cup sugar

2 teaspoons cinnamon

NUTELLA

Small container (13 oz) of Nutella

Optional:

confectioners' sugar or granulated sugar or coarse white sugar for sprinkling just before serving (optional for all filling choices)

milk or cream or egg wash for brushing

DIRECTIONS

To make the dough using a food processor with cold ingredients: Place the flour and salt in the bowl of a food processor. Pulse briefly to combine. Cut the butter and cream cheese into chunks and add to the bowl along with the sour cream. Pulse just until the dough forms chunks, and you can squeeze it together.

To make the dough using a mixer with room temperature ingredients: Beat together the butter, cream cheese, sour cream, and salt until smooth. Add the flour, mixing to make a stiff dough.

Divide the dough into three equal portions. Press each gently into a disk. Make the disks as round as possible, smoothing their edges; this will allow you to roll the disks into a perfectly round circle, making the resulting rugelach more attractive. Wrap the disks in plastic, and chill the dough for about 1 hour, until it's firm but not rock hard. Or chill longer (up to overnight), then warm for about 45 to 60 minutes at room temperature, until the dough softens enough to roll out without cracking.

When you're ready to bake, preheat the oven to 350°F and line 2 cookie sheets with baking parchment (or a Silpat baking mat).

Mix or prep the ingredients for your fillings of choice.

Place one piece of the dough on a generously floured sheet of parchment, wax paper, or plastic wrap; lightly flour the top of the dough and add another piece of parchment (or wax paper or wrap). Using parchment or an equivalent helps keep the dough's stickiness under control. Roll it into a 10" circle and peel off the paper.

Spread the apricot or chocolate or Nutella filling over the dough. If using the cinnamon-sugar filling, brush the melted butter on first (if using), then sprinkle the combined cinnamon and sugar.

Using a dull knife, cut each circle into 16 pie-shaped pieces for small cookies or 12 pie-shaped pieces if you want medium cookies. Roll up from the wide side to the center. Place the rugelach on the lined cookie sheets with the point-side down/tucked underneath. Repeat with the remaining two pieces of dough. Refrigerate prepped rugelach while making the other batches if you want to bake them altogether. Optionally, you can brush the rugelach with milk or cream and sprinkle with granulated or coarse white sparkling sugar (helps to stick on better), but they are still delicious without the additional sugar.

Bake in the oven on the middle and lower racks, switching after 12 minutes, also switching back to front. Continue baking about 13 more minutes, or until golden brown. Remove the rugelach to racks to cool or you can cool right on the baking sheets. Store leftover rugelach in an airtight container at room temperature for several days. Freeze for longer storage. You can also roll warm rugelach in leftover cinnamon sugar mixture.

Adapted from <https://www.kingarthurbaking.com/recipes/gluten-free-rugelach-recipe>

MORE FILLING IDEAS!

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1/2 cup sugar
1/2 cup seedless raisins
1 teaspoon cinnamon
1 cup finely chopped nuts

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Savory rugelach ideas! <https://jamiiegeller.com/recipes/savory-rugelach-dough/>