



Best Ever Rugelach

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 10 mins

Description

Simple and simply fantastic cottage cheese makes these cookies light and tasty

Ingredients

- - 1 cup cottage cheese - 1 cup butter
- softened - 2 cups all-purpose flour - $\frac{1}{4}$ cup butter
- softened - $\frac{3}{4}$ cup brown sugar - $\frac{1}{4}$ teaspoon ground cinnamon - $\frac{3}{4}$ cup chopped pecans - $\frac{1}{2}$ cup raisins (Optional) - 3 tablespoons orange marmalade (Optional) - 1 egg white - 2 tablespoons water

Instructions

1. Combine cottage cheese and 1 cup of butter in a bowl. Mix thoroughly
2. then gradually stir in the flour. Dough will be sticky. Divide dough into thirds and wrap with waxed paper. Refrigerate for at least 2 hours. Preheat an oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet. Combine the remaining 1/4 cup of butter with the brown sugar
3. cinnamon
4. pecans
5. and raisins. Set aside. Roll one ball of dough at a time to a 9 inch circle on a floured surface
6. while keeping the remaining dough chilled. Spread 1 tablespoon of the optional orange marmalade over the circle. Gently press 1/3 of the nut mixture into the dough. Cut the circle into 16 wedges. Roll each wedge tightly
7. starting with the wide end. Place the cookie point-side down on the prepared baking sheet. Repeat with the remaining dough. Beat the egg white with the water in a small bowl
8. then brush the mixture onto each cookie. Bake in the preheated oven until golden brown
9. 18 to 20 minutes.