

Walnut Rugelach

Oscar · 28/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 45 mins

Description

Beautiful cookies for the holidays

Ingredients

- - 1 ¼ cups all-purpose flour - ¼ teaspoon baking powder - ¼ teaspoon salt - ¼ cup white sugar - 3 tablespoons unsalted butter - 3 tablespoons cream cheese
- softened - 1 egg yolk - ½ teaspoon vanilla extract - 1 egg white - 1 cup ground walnuts - ½ cup white sugar - 1 tablespoon confectioners' sugar
- or more as needed

Instructions

1. Sift flour
2. baking powder
3. and salt together onto a sheet of waxed paper. Beat 1/4 cup white sugar
4. butter
5. and cream cheese together in a bowl with an electric mixer until creamy. Beat in egg yolk and vanilla. Stir flour mixture into butter mixture until dough is just combined. Divide dough into 3 equal portions; shape each portion into a disk
6. wrap disks in plastic wrap
7. and refrigerate for at least 4 hours or overnight. Beat egg white in a bowl with an electric mixture until frothy. Mix walnuts and 1/2 cup white sugar into egg white. Preheat oven to 350 degrees F (175 degrees C). Remove dough from plastic wrap and roll each disk out into a 7-inch circle. Spread 1/3 the egg white mixture onto each dough circle
8. leaving a 1/4-inch border around the edge of each circle. Cut each circle into 12 wedges. Roll up each wedge from the edge to the point and place
9. point-side down
10. on a baking sheet. Bake in the preheated oven until lightly browned
11. 12 to 14 minutes. Transfer to wire racks to cool and dust with confectioners' sugar. Cook's Note: Dough must be well chilled; remember to allow enough time to chill.