

Raspberry and Apricot Rugelach

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs

Description

This raspberry rugelach is a yummy and extra fruity version of this traditional cookie

Ingredients

- - 1 cup butter
- softened - 1 (8 ounce) package cream cheese
- softened - 1 teaspoon vanilla extract - $\frac{1}{4}$ teaspoon salt - 2 cups all-purpose flour - $\frac{3}{4}$ cup white sugar - 1 cup chopped walnuts - $\frac{3}{4}$ cup dried apricots
- chopped - $\frac{1}{4}$ cup packed brown sugar - 1 $\frac{1}{2}$ teaspoons ground cinnamon - $\frac{1}{2}$ cup seedless raspberry preserves - 1 tablespoon milk

Instructions

1. Beat butter and cream cheese with an electric mixer on low speed in a bowl until blended and smooth. Beat in vanilla extract
2. salt
3. 1 cup flour
4. and 1/4 cup sugar until blended. Stir in remaining flour by hand using a spoon. Divide dough into 4 equal pieces. Wrap each piece with plastic wrap and refrigerate until firm
5. at least 2 hours or overnight. Stir walnuts
6. apricots
7. brown sugar
8. 1/4 cup plus 2 tablespoons white sugar
9. and 1/2 teaspoon cinnamon in a medium bowl until well-mixed. Set filling aside. Preheat the oven to 325 degrees F (165 degrees C). Line 2 large baking sheets with foil and grease foil. Roll one piece of chilled dough on a lightly floured surface with a floured rolling pin into a 9-inch round. Spread 2 tablespoons raspberry preserves on top. Sprinkle with about 1/2 cup apricot filling; gently press filling onto dough. Cut dough into 12 equal wedges with a sharp knife or pastry wheel. Starting at curved edge
10. roll up each wedge
11. jelly-roll fashion. Place cookies on the prepared sheets
12. point-side down
13. about 1/2 inch apart. Repeat with remaining dough. Mix remaining 2 tablespoons sugar with 1 teaspoon cinnamon in a small bowl. Use a pastry brush to brush rugelach with milk. Sprinkle with cinnamon sugar. Bake rugelach in the preheated oven on 2 racks until golden
14. 30 to 35 minutes; rotate cookie sheets between upper and lower racks halfway through baking time. Immediately remove rugelach to wire racks to cool. Store cooled rugelach in a tightly covered container.