



Apricot Rugelach

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

Apricot jam or preserves makes a delicious filling with chopped pecans in this rugelach recipe

Ingredients

— - 1 cup ground pecans - ½ cup white sugar - 1 tablespoon ground cinnamon - 1 (8 ounce) package cream cheese - 2 cups all-purpose flour - 1 cup butter - 2 tablespoons white sugar - ¼ cup all-purpose flour - 1 cup apricot jam or preserves

Instructions

1. To make the filling: Combine pecans
2. 1/2 cup sugar
3. and cinnamon in a bowl; set aside. Soften butter and cream cheese in a large bowl. Add flour and sugar
4. blend well. Divide dough into four pieces. Roll each into a ball and dust each with flour
5. shake off excess. With a rolling pin
6. roll each piece between sheets of waxed paper into a 10-inch circle. Stack circles and refrigerate at least one hour. Preheat the oven to 375 degrees F (190 degrees C). Grease baking sheets. Spread each circle of dough with light layer of apricot jam. Divide nut filling among circles
7. spread evenly. Cut each circle into 12 pie shaped wedges. Roll wedges from wide edge to point. Place on baking sheets point side down. Bake in the preheated oven until golden
8. about 12 to 15 minutes. Cook's Note The jam may melt onto baking sheets if spread too thick. Transfer to another sheet to prevent burning or double pan for last half of baking.