

Rugelach 2 Ways

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The dough in this recipe works for both sweet and savory-style rugelach. Prepare the dough at least 2 hours in advance of using, or up to 2 days in advance. If you are gluten-free, you can swap all-purpose flour with your favorite gluten-free all-purpose flour mix. For a quick version, you can use your favorite premade pie-crust dough (if buying the dough frozen, make sure it is defrosted prior to using it); it will not be exactly the same, but it will still be delicious. To make this recipe vegan, you may try non-dairy cream cheese or your favorite vegan pie-crust dough.

RUGELACH

Makes 2 dozen cookies

Dough:

16 Tablespoons unsalted butter, at room temperature

8 oz. cream cheese, at room temperature

½ teaspoon kosher salt

2 cups all-purpose flour (for gluten-free use 1 To 1/ or Measure for Measure GF flour mix)

Sweet berry filling:

⅔ cup favorite seedless berry jam (raspberry or marionberry)

⅔ cup sugar mixed with 1 Tablespoon of ground cinnamon

⅓ cup mini semisweet chocolate chips (optional)

Savory pizza filling:

⅔ cup marinara sauce

⅔ cup shredded mozzarella

2 Tablespoons grated parmesan (optional)

1 teaspoon dried oregano, plus more for garnish

Glaze:

1 large egg yolk

1 teaspoon water

Turbinado/Raw sugar for a sweet topping, or flake salt for a savory topping

For the dough:

In a stand mixer with a paddle attachment, or in a large bowl using a hand mixer, beat the butter, cream cheese, and salt together until they are light and fluffy, on medium speed for about 2-3 minutes.

Add the flour to the butter and cream cheese mixture, and mix on medium-low until the flour is just incorporated. Be careful not to overmix.

Transfer the dough onto a clean surface and divide the dough into 3 equal pieces. Form each piece into a disc and wrap the dough tightly in plastic wrap or beeswax wrap. Let the dough chill for at least 2 hours, and up to 2 days.

Forming and baking the rugelach:

Line 3 large baking sheets with parchment paper or a silpat. Preheat oven to 350°F.

On a lightly floured clean surface, roll out the first disc of dough into a 12"-14" circle. Do not worry if the circle is uneven or if the edges aren't perfect. Now you can fill your rugelach (*read below for instructions on fillings*).

Once the rugelach have their filling, cut your circle into 16 even wedges, like you would cut a pizza. Roll up each rugelach outside-in, and place them on the baking sheet. Ideally, put the cookies into the freezer for 15 minutes before baking. They can also be frozen for up to 2 months at this stage.

Before baking, brush rugelach with the egg wash and sprinkle with a little turbinado or raw sugar (or flake salt for savory). Bake for 20-25 min, or until golden brown all over. Transfer to cooling racks. Store in an airtight container at room temperature for up to 5 days.

For the sweet filling:

Spread 2-3 tablespoons of jam thinly onto the dough using an offset spatula or spoon; make sure the jam is in an even thin layer, too much jam will cause a leaky mess. Sprinkle with 2-3 tablespoons of cinnamon sugar on top of the jam, sprinkle mini chocolate chips on top if using. Gently press the toppings into the dough. Proceed with cutting, rolling and baking the rugelach (see above).

For the savory filling:

Spread 2-3 Tablespoons of the marinara sauce evenly onto the dough. Sprinkle the shredded mozzarella and parmesan over the sauce. Top with a sprinkle of oregano and salt. Proceed with cutting, rolling and baking the rugelach (see above).