

Rugelach are a kind of filled baked confection originating in the Jewish communities of Poland. They can be made with sour cream or cream cheese doughs, with the latter being more recent. (Or they can include both, as in this recipe.) Fillings can include raisins, walnuts, cinnamon, chocolate, marzipan, poppy seed or fruit preserves. These recipes are from Taste of Home.

## Chocolate Rugelach

*Makes 4 dozen*

1 cup (2 sticks) unsalted butter, room temperature  
4 ounces cream cheese, room temperature  
½ cup sour cream  
5 tablespoons sugar (divided)  
1 ¾ cups flour  
8 ounces semisweet chocolate, chopped  
1 cup chopped walnuts  
1/3 cup dried currants  
1 ½ teaspoons ground cinnamon  
½ cup seedless raspberry jam  
2 tablespoons plus 2 teaspoons water (divided)  
1 large egg white  
4 teaspoons cinnamon sugar



In a large bowl, beat butter and cream cheese until smooth. Add sour cream and 2 tablespoons sugar and mix until combined. Gradually beat in flour. Divide dough into 4 portions. Shape each into a disk; wrap and refrigerate 30 minutes or until easy to handle.

Preheat oven to 350 degrees. Place chocolate, nuts, currants, cinnamon and remaining 3 tablespoons sugar in a food processor; cover and process until finely chopped. In a microwave-safe bowl, combine jam and 2 tablespoons water. Microwave on high until thinned, 5 to 10 seconds; whisk.

Working with 1 portion of dough at a time, roll each into a 10-inch circle on a well-floured surface. Brush with one-fourth of the jam mixture. Sprinkle with one-fourth of the chocolate mixture (about ½ cup), pressing lightly to adhere. Cut each into 12 wedges. Roll up wedges from the wide ends; place 2 in. apart on parchment-lined baking sheets, point side down. In a small bowl, whisk egg white and remaining 2 teaspoons water; brush over pastries. Sprinkle with cinnamon sugar.

Bake until golden brown, 20 to 25 minutes. Remove from pans to wire racks to cool.

<https://www.tasteofhome.com/recipes/chocolate-rugelach/>

## Date-Filled Rugelach

Makes 32

1 ¼ cups coarsely chopped dates (about 6 ounces)  
1 tablespoon minced crystallized ginger  
1 teaspoon grated orange zest  
¼ cup orange juice  
2 cups flour  
2 tablespoons plus 2/3 cup sugar (divided)  
½ teaspoon salt  
1 cup (2 sticks) cold unsalted butter, cubed  
6 ounces cold cream cheese, cubed  
1 teaspoon ground cinnamon  
6 tablespoons coarsely chopped walnuts, toasted



Place first 4 ingredients in a small heavy saucepan; bring to a boil, stirring frequently. Reduce heat; simmer, uncovered, until thickened, about 5 minutes. Cool completely. Place flour, 2 tablespoons sugar and the salt in a food processor; pulse to combine. Add butter; pulse until butter is the size of peas. Add cream cheese; pulse just until a dough forms. Divide dough in half; shape each into a disk. Wrap and refrigerate 1 hour. Preheat oven to 350 degrees. Mix cinnamon and remaining sugar. On a lightly floured surface, roll out each portion of dough into a 12-inch circle. Spread each with half of the date mixture and sprinkle with 1/3 cup sugar mixture and 3 tablespoons walnuts. Cut each into 16 wedges. Roll up wedges from the wide ends; place 2 inches apart on parchment-lined baking sheets. Bake until light golden brown, 25 to 28 minutes. Cool on pans 10 minutes. Remove to wire racks to cool.

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