



RUGALACH

By Sue Korpeck

KITCHEN TOOLS

COOKIE SHEET
MEASURING CUPS
MEASURING SPOONS
MIXING BOWLS
WHISK
COOLING RACK

INGREDIENTS:

DOUGH

CRISCO/MARGARINE 1/2 CUP
CREAM CHEESE 3 OZ
ALL PURPOSE FLOUR 1 CUP + 6 TBS
SALT 1/8 TSP

FILLING

NUTS (WALNUTS/PECANS) 1/8 CUP
SUGAR 6 TBS
CINNAMON 1-1/2 TSP
MINI CHOCOLATE CHIPS 5 TSP

* CAN ALSO USE CURRANTS,
PRESERVES, NUTELLA AND MORE!

1. In a large mixer bowl, cream crisco/ margarine and cream cheese until light and fluffy
2. Add flour and salt and continue mixing until well combined. Wrap and chill dough ~ hour.
3. Meanwhile, combine 5TB sugar, nuts, chocolate chips and cinnamon.
4. Preheat oven to 375°F. Divide dough into 4 equal parts. Work with 1 piece at a time; keep remaining refrigerated. Roll dough into a 8" circle. Sprinkle with sugar mixture. Cut into 8 pie shaped wedges. Start at base of each wedge and roll to the point
5. Place point-side down, on ungreased cookie sheet. Brush with egg yolk and sprinkle with 1 TB of sugar.
6. Bake for 15 minutes or until golden brown and then remove to wire racks to cool completely.

Alternatives:

Spread Nutella onto circle to within about a 1" edge.

Spread preserves (not jelly) then sprinkle nuts, chocolate chips and roll into crescent.