

Rugelach

(Eastern Russia)

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Ingredients:

8 ounces cream cheese
2 sticks unsalted butter
½ cup confectioner's sugar
Pinch of salt
½ teaspoon lemon juice

½ teaspoon vanilla
2 cups flour
1 extra large egg
¼ cup granulated sugar
Jam or chocolate filling

Instructions:

Preheat oven to 350°F.

Put cream cheese, butter, confectioner's sugar, salt, lemon juice, and vanilla in a food processor. Add flour and pulse till dough is soft.

Place in refrigerator for a minimum of 1 hour.

Divide dough into 4 balls and roll them into circles (about 1/8" thick) and layer filling on.

Cut like a pizza and roll from wide side to top.

Beat the egg and brush on top. Sprinkle with granulated sugar and place on greased cookie sheet.

Bake for 25 minutes or until golden brown.