Rugelach

Description

The crisp texture of these crescent-shaped cookies makes them a terrific treat to serve alongside a steaming mug of hot chocolate or coffee.

Summary

Yield: 48
Prep Time: 2 hours
Category: Cookies & Bars
Cuisine: Jewish

Ingredients

- 1 cup softened butter
- 1 pkg softened cream cheese 8 oz
- 2 cups flour
- 1/2 tsp salt
- 1 cup sugar
- 2 tbsps cinnamon
- 1/2 cup melted butter

Instructions

In a large bowl, beat butter and cream cheese until smooth. Combine flour and salt; gradually add to cream cheese mixture and mix well. Divide dough into fourths. Wrap each portion in plastic wrap; refrigerate for 1 hour or until easy to handle.
Roll out each portion between two sheets of waxed paper into a 12-in. circle. Remove top sheet of waxed paper. Combine sugar and cinnamon. Brush each circle with 1 tablespoon melted butter. Sprinkle each with 3 tablespoons cinnamon-sugar and 2 tablespoons pecans. Cut each into 12 wedges.
Roll up wedges from the wide end; place pointed side down 2 in. apart on ungreased baking sheets. Curve ends to form a crescent shape. Bake at 350° for 24-26 minutes or until golden brown. Remove to wire racks. Brush warm cookies with remaining butter; sprinkle with remaining cinnamon-sugar.