

APRICOT WALNUT RUGELACH

INGREDIENTS

1 cup unsalted butter, softened
1 (8-ounce) package cream cheese, softened
2 cups all-purpose flour
1/3 cup confectioners' sugar
Pinch of salt
1 1/2 cups apricot jam
2/3 cup chopped, toasted walnuts
3 tablespoons coarse or granulated sugar, such as demerara

INSTRUCTIONS

Combine the softened butter and cream cheese in the bowl of a standing electric mixer fitted with a paddle attachment. Cream together on low speed for about 2 minutes, until smooth and creamy. Continue mixing on low speed and gradually add the flour, sugar, and salt. Mix for 2 more minutes. Wrap with plastic wrap and refrigerate for 2 to 3 hours. When the dough has chilled, divide into 4 equal portions. You will only work with one portion at a time, so keep the rest in the refrigerator until ready to use.

In a small mixing bowl, combine the apricot fruit spread and the walnuts. Set aside.

Preheat the oven to 350F.

On a lightly floured surface, use a rolling pin to roll one part of the dough into a circle, about 1/8 inch thick. Using a spatula or the back of a spoon, spread one-fourth of the apricot filling onto the circle all the way to the edges. Using a small paring knife or a pizza wheel, cut the dough circle into 8 equal triangles. Roll up each triangle, starting with the wide end and ending with the pointed end. Place the rugelach pointed ends down on a parchment-lined baking sheet. Sprinkle a few teaspoons of coarse sugar on the tops of the rugelach. Repeat with the remaining dough portions and filling. Bake for 25-30 minutes, until golden brown.

Cool completely before serving.