

# F.R.O.G. Jam Rugelach – Comfort du Jour

Rugelach are tiny, rolled-up cookies, which makes them perfect for gift-giving or tucking into an extra little space on a dessert platter. My rugelach dough is made of butter, cream cheese and flour, with only a slight hint of powdered sugar. The rest of the sweetness comes from the layers of filling and the large crystals of sugar sprinkled on top before baking.

These traditional Jewish cookies are made in stages, including a significant amount of time chilling the dough, and then the cookies, so plan accordingly.

## INGREDIENTS

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4 oz. full-fat cream cheese (this is half a brick package)  
1 stick cold unsalted butter  
3/4 cup all-purpose flour\* (see notes)  
1/4 cup whole wheat pastry flour\*  
1 Tbsp. powdered sugar  
1/4 tsp. kosher salt

### Filling

2/3 cup jam, preserves or marmalade  
2 Tbsp. organic cane sugar  
1/2 tsp. ground cinnamon  
1/4 cup chopped, toasted pecans  
Egg wash and coarse sugar sprinkles, for baking

### \*NOTES

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For best results, measure flour using the fluff, sprinkle, level method. If you dunk your scoop directly into the flour bag, you will compact the flour and end up with heavy cookies.

I *always* sub in a portion of whole grain into everything I bake, but if you do not have whole wheat pastry flour (I like Bob's Red Mill) or white whole wheat (King Arthur is a great choice), it is fine to use a full cup of all-purpose flour.

## INSTRUCTIONS

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Combine flour, powdered sugar and salt in the bowl of a food processor and pulse a couple of times to blend them evenly. Add cold pieces of butter and cream cheese. Pulse a few times to cut the fats into the dough, then run the processor continuously just barely long enough to see it come together but not long enough for it to clump in a ball around the blades.

Scrape the dough out onto plastic wrap. Divide it into two equal pieces and shape them into disks about the size of hockey pucks. Wrap them tightly in the plastic wrap and refrigerate a few hours to overnight.

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The rolling out and rolling up stage of this recipe moves quickly, so I encourage reading through it completely before beginning. As with any butter-based dough, you want to try to keep it as cold as possible so that it remains flaky during baking.

Get all your filling ingredients measured, lined up and ready. Warm the jam in a small saucepan until it loosens up to spreadable consistency, and then remove from heat. Divide the cinnamon sugar and toasted pecans so that you have equal amounts for each dough disk. Set up two baking sheets, lined with parchment, and arrange enough space in the fridge to chill them for an hour or two.

Roll the dough out on a lightly floured countertop, until it is about 1/8" thick and roughly 12" in diameter. Working from the edges inward, brush half of the melted preserves onto the dough round. You should see quite a lot of dough through the preserves and try to keep the glaze light in the center of the dough round, which will ultimately be the tips of each rugelach.

Sprinkle the cinnamon sugar all over the glazed dough, and then scatter the toasted pecan bits evenly over the sugar. Lay a piece of parchment or waxed paper over the dough round and gently press to secure the pecan bits into the dough. Carefully peel the paper away and set it aside for the second batch.

Using a pizza wheel, cut the dough into 16 equal triangles, with tips at the center of the dough round. The easiest way to do this is to cut it into fourths, then cut the fourths into eighths and finally the eighths into sixteenths. This will make sense to you when you begin cutting. Some of the pecan pieces will fall off or come loose; just press them back onto the dough.

Beginning with one of the triangles, start rolling from the outer, wide end toward the center, as if rolling up a crescent roll. Keep it tight as you go and place the cookie on the parchment-lined baking sheet. I found it easier, once I had about three of the triangles rolled, to use my bench scraper to loosen a triangle away from the round before rolling. The far-away side of the dough round was the trickiest, and next time I may try rolling it out onto parchment paper that can be rotated for the rolling step.

When all 16 cookies have been rolled, cover the baking sheet with plastic wrap and place it in the fridge. Repeat with the second dough disk. Chill the cookies on the baking sheets for at least an hour before baking.

Toward the end of chill time, pre-heat the oven to 350° F, with the oven rack in the center position. I baked only one sheet at a time, but if you wish to bake both at once, arrange the racks with enough room for both and plan to rotate the pans halfway through baking time.

Prepare an egg wash (beaten egg with a teaspoon of cold water) and lightly brush the chilled cookies. Sprinkle them with a pinch of sugar. You can use decorative sugar or (as I did with my second batch) a pinch of natural turbinado sugar.

Bake for about 25 minutes, until cookies are puffed up a bit and golden brown in color. Cool on the pan for about 5 minutes, then use a spatula to transfer them to a cooling rack.