

Ricki's Rugelach



Ingredients

Dough:

8 ounces (2 sticks) unsalted butter, softened
8 ounces cream cheese, softened
2 cups all purpose flour

Filling:

½ cup granulated sugar (plus extra sugar for rolling out dough)
2 teaspoons cinnamon
½ cup walnuts, finely chopped
½ cup mini-chocolate chips

Directions:

1. To prepare dough, combine softened butter, cream cheese and flour in the bowl of a stand mixer and beat on medium for 2-3 minutes until dough is thoroughly combined.
2. Divide dough into 4 equal portions, wrap in parchment paper and refrigerate for at least three hours.
3. To prepare filling, combine ½ cup sugar, cinnamon, walnuts and mini-chocolate chips in a bowl.
4. Preheat oven to 375 degrees and coat a cookie sheet with Pam Baking spray.
5. Sprinkle a generous amount of granulated sugar onto work surface before rolling out dough to prevent sticking.
6. Using one portion at a time, roll dough into an 11 inch circle approximately ¼ inch thick. Sprinkle generously with ¼ of the prepared filling. Using the rolling pin, roll over the top to press the nuts and chocolate chips into the dough.
7. Starting from the center of the circle, cut the dough into 15 wedges.
8. Beginning at the wide edge, roll the wedges towards the center, securing the point under each rugelach when placing on cookie sheet.
9. Bake in preheated oven for 20-25 minutes or until golden brown.
10. Let cookies cool for several minutes and then sprinkle with extra cinnamon and sugar if desired.



Nutrition Facts
Ricki's Rugelach
Serving size: 1 each

Amount per serving	
Calories	88
% Daily Value*	
Total Fat 5.5g	7%
Saturated Fat 3.1g	16%
Cholesterol 13mg	4%
Sodium 34mg	1%
Total Carbohydrate 9.3g	3%
Dietary Fiber 0.3g	1%
Total Sugars 5.8g	
Protein 1.1g	
Vitamin D 2mcg	11%
Calcium 9mg	1%
Iron 0mg	2%
Potassium 21mg	0%

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by: www.verywellfit.com