


Melt-in-Your-Mouth Butter Rugelach

Recipe By Rivky Kleiman



Cooking and Prep: 
1.5 h

Serves:  48

Contains:   

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

The name speaks for itself. A word of advice: Bake an extra batch. There are no guarantees that these will make it to Yom Tov...

Ingredients (14)

Dough

- 8 ounces cream cheese, softened
- 8 ounces butter, softened
- 1/4 cup confectioners' sugar
- 1 teaspoon **Gefen Vanilla Extract**
- 2 and 1/2 cups flour + more if necessary

Cinnamon Filling

- 1/8 cup sugar
- 1/8 cup brown sugar
- 1/4 teaspoon cinnamon

Chocolate Filling

- 1/8 cup sugar
- 1/8 cup confectioners' sugar
- 1 tablespoon **Gefen Cocoa**

Vanilla Filling

- 1/8 cup sugar
- 1/8 cup confectioners' sugar
- 1 and 1/2 teaspoons vanilla sugar

Start Cooking

Make the Rugelach

Yields 48 rugelach.

- 1.** Beat the cream cheese, butter, and confectioners' sugar. Add vanilla and then flour slowly, until a stiff dough forms. Refrigerate dough for one hour.
- 2.** Preheat oven to 350 degrees Fahrenheit. Divide the dough into three balls.
- 3.** On a floured surface, roll out each ball of dough into an eight-inch circle. Cut each circle into 16 even wedges and lightly sprinkle with one of the filling options. (No need to add oil before sprinkling the dough with the filling.)
- 4.** Roll each wedge of dough from the wider end towards the center. Lay seam-side down on a Gefen Easy Baking Parchment-lined baking sheet. Bake for 15 minutes. Remove from the oven before the rugelach begin to brown. Once the rugelach have cooled, you may sprinkle with confectioners' sugar.

Credits

Food Styling: Amit Farber

Photography: Daniel Lailah