



Honey-Hazelnut Rugelach

Ingredients:

Dough:

4 ounces (half of an 8 ounce package) cream cheese, softened
1/3 cup unsalted butter, at room temperature
1/4 cup sugar
2 Tbsp honey
1/4 tsp. salt
1 egg yolk
1 1/2 cup of flour (I used white whole wheat)

Filling:

1 Cup finely ground hazelnuts
1/3 cup sugar
2 Tbsp. honey
1/2 tsp. cinnamon
1/4 tsp. ground ginger
1/8 tsp. ground nutmeg

Topping:

1 egg white
1 tsp. water
1 tsp sugar

Method:

- 1.) Prepare dough by beating together cream cheese, butter, sugar, honey, salt and egg yolk. Beat until smooth. Then beat in flour until just blended. Shape dough into a ball. Wrap and refrigerate until firm (about 2 hours).
- 2.) Prepare filling by stirring together hazelnuts, 1/3 cup sugar, honey and spices.
- 3.) Grease 2 large baking sheets and preheat oven to 350 degrees.
- 4.) Divide dough in half. Roll half of the dough out on a lightly floured surface. Roll to 1/8 inch thickness. Cut dough into a 10 inch circle. Spread circle with half of the nut mixture. Cut dough into 16 equal pie-shaped wedges.
- 5.) Starting with the outer edge, roll up the wedge and place cookies, point side down, on baking sheets.
- 6.) Repeat steps 4 & 5 with remaining dough.
- 7.) Lightly beat egg white and water together and brush over the tops of the cookies. Then sprinkle lightly with the tsp. of sugar.
- 8.) Bake for 15-20 minutes, or until lightly golden. Cool on wire racks.

www.appleasandhops.blogspot.com