

Chocolate Raspberry Rugelach

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Ingredients:

1 stick butter, softened
4 ounces cream cheese, softened
1 cup flour

¼ cup powdered sugar, divided

2 TBSP seedless raspberry jam
1/3 cup dark or semi-sweet chocolate chips
½ tsp cinnamon
¼ cup brown sugar

¼ cup semi-sweet chocolate chips

Directions:

- *Beat cream cheese and butter. Stir in flour. Form a ball with the dough (I use my hands), cut in half, wrap each half in plastic wrap, flatten and refrigerate for at least an hour.
- *Melt 1/3 cup chocolate chips and the raspberry jam in microwave. Stir until smooth.
- *Mix the cinnamon and brown sugar together.
- *Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
- *Sprinkle your rolling surface with powdered sugar. Place each half of the dough separately in the powdered sugar, cover each with the plastic wrap it had been refrigerated in and roll them out into 8 to 9 inch circles (doesn't have to be perfect).
- *Remove plastic wrap and paint each dough circle, using a pastry brush, with the chocolate raspberry mixture, leaving a ¼ inch border around the outer edge. Sprinkle with the cinnamon mixture and, using your hands, press into the chocolate mixture.
- *Cut both prepared doughs, like a pizza, into 12 slices. I use a pizza cutter for this.
- *Loosening each slice gently from the surface with a spatula, starting with the thick end, roll them up like a crescent. Place, point side down, on baking sheet.
- *Bake the cookies for about 20 minutes or until they just barely start to brown. Some of the filling will ooze out while baking.
- *Cool one minute on the cookie sheet, then gently remove to a cooling rack or clean piece of parchment.
- *Once cookies are cool, melt the remaining ¼ cup of chocolate chips and drizzle over the cookies.