



"The day she passed away I happened to be driving around our old common stomping grounds in Flushing, New York. Here is the recipe for the Rugalach I made her." - Small Medium at Large

## Rugalach

Preheat oven to 350 degrees

### Dough Ingredients

2 cups flour

8 Oz. butter

6 Oz. Philadelphia Cream Cheese Firm

Cut up butter and cream cheese so it blends better and place with flour in cuisinart mixer until a ball is formed.

Remove and divide in half. Flatten out like a saucer and wrap in Saran Wrap. Place in refrigerator.

### Ingredients

Chopped Walnuts-medium to small pieces

Brown Sugar

Melted Butter

Cinnamon

One beaten egg to coat the top of Rugalach

After dough rests for 30-min. roll out a 13-inch circle. (Make sure dough is not too thin.)

Using a pastry brush cover the circle with a layer of cool melted butter.

Then sprinkle cinnamon all around to cover entire circle.

Then spread the brown sugar patting it down so its even all around.

Next spread the Walnuts evenly around.

Now cut the circle like a Pizza making 16 different triangle shapes.

Start at the wide end and roll up the rugs.

Place on a baking sheet that is lined with parchment paper.

Brush egg over the tops to give it a nice golden brown color.

Bake at 350 degrees for 30 minutes.

Cool and serve.