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# Chocolate Rugelach Crescent Cookies

Prep time: 60 minutes

Servings: 48

Rugelach are a traditional and beloved Jewish holiday cookie, made in the form of a crescent by rolling a triangle of dough around a filling. While older rugelach dough recipes use sour cream, most newer recipes use cream cheese. Ours uses both to get just the right texture when using Green Valley Creamery products. While we prefer chocolate filled rugelach - we also included a recipe for a more traditional feeling so you can take your pick.

Green Valley Creamery

## Ingredients

### Rugelach Dough Ingredients

8 oz. (2 sticks) Green Valley Creamery Lactose-Free Butter, at room temperature

8 oz. (1 container) Green Valley Creamery Lactose-Free Cream cheese, at room temperature

4 oz. Green Valley Creamery Lactose-Free Sour Cream

2 cups all-purpose flour

1 egg beaten with 1 tablespoon Green Valley Creamery Sour Cream, for egg wash

### Chocolate Filling Ingredients

1 cup confectioners sugar

4 tablespoons unweeteened cocoa powder

1/2 cup dark mini chocolate chips

1 tablespoon cinnamon

### Fruit Filling Ingredients

1/4 cup light brown sugar, packed

1 1/2 teaspoons ground cinnamon

3/4 cup raisins

1 cup walnuts, finely chopped

1/2 cup apricot preserves

## Instructions

1. To make the dough, use a mixer to combine the butter, cream cheese, sour cream until smooth. Add the flour, mixing until all ingredients are combined well and dough is crumbly. Use hands to form into smooth, solid ball of dough.
2. Divide ball of dough into 4 equal portions and roll into a smooth ball. This will allow you to roll out more easily into a perfectly round circle. Wrap each of the four balls in plastic wrap and chill for several hours, preferably overnight. This will make the dough easier to work with.
3. When ready, take out one ball of dough at a time to work with. Use a rolling pin to roll the dough into a circle 9 inches in diameter.
4. Layer toppings of choice on the ball of dough - topping recipes below
5. Cut the dough covered in toppings like you are making pizza slices. Cut each circle in half vertically and then horizontally. Cut each remaining quarter into thirds. You will be left with 12 "pizza slices." Follow instructions below for Chocolate or Fruit Filled Rugelach.
6. Now roll each slice into a rugelach cookie, starting from the crust end toward the pointy end, until you make a crescent shape. Place each cookie onto a parchment-paper lined baking sheet. Refrigerate for 30 minutes to set dough and prevent cookies from falling apart in the oven.
7. Preheat oven to 350 degrees Fahrenheit.
8. Remove sheet from refrigerator; coat each cookie with egg wash, then cinnamon and sugar mixture.
9. Bake for ~20 minutes. Serve warm or at room temperature.
10. Repeat this process for the remaining 3 balls of dough.
11. Store in an airtight container at room temperature for a few days ; freeze for longer storage.

### *Chocolate Filled Rugelach*

For chocolate filled cookies, mix sugar, cocoa powder and cinnamon together. Brush water over dough before cut and then spread 1/4 of sugar mixture over the dough. Sprinkle chocolate chips evenly over top. Then cut and complete steps 6 - 9.

### *Fruit Filled Rugelach*

For fruit filled cookies, spread apricot preserves on dough before cutting. Mix the remaining ingredients together and spoon on top of apricot preserves. Then cut and complete steps 6 - 9.

