

Shared by Dave Dreifus

# Rugelach With Cinnamon, Walnuts, and Golden Raisins

YIELD: 64 COOKIES

TIME: 4 H INACTIVE + 45 MIN ACTIVE

*This recipe was shared by Dave Dreifus. Read more about his family in ["The Baker Inspired by a Family Pastry Shop That Closed Before He Was Born"](#) and try his recipe for [brownies with walnuts](#).*

## Ingredients

### FOR THE DOUGH

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2 cups (4 sticks) butter, room temperature

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2 cups cream cheese, room temperature

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3  $\frac{3}{4}$  cups all-purpose flour

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$\frac{1}{2}$  cup sugar

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1 tablespoon salt

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### FOR THE FILLING

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1 cup sugar

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2 tablespoons cinnamon

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1 cup walnuts, roasted and finely chopped

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1 cup golden raisins, coarsely chopped

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### FOR THE EGG WASH

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1 egg, beaten

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## Preparation

STEP 1

Make the dough: mix the butter and sugar on medium speed in a stand mixer fitted with a paddle attachment until the mixture is fluffy and light in consistency. Add the cream cheese and mix until combined. Add the flour and salt while the mixer is on low speed and mix until just incorporated.

STEP 2

Separate the dough into 4 balls and wrap each piece in plastic wrap. Refrigerate the dough for 4 hours.

STEP 3

Prepare the filling: place the sugar, cinnamon, walnuts and raisins into a bowl and mix well until combined into a smooth spread.

STEP 4

Shape the rugelach: once the dough has rested, transfer 1 piece of dough onto a floured surface. Use a rolling pin to roll the dough into a  $\frac{1}{4}$  inch thick circle. Evenly place  $\frac{1}{4}$  of the filling on top of the dough. Gently press the filling into the dough with a rolling pin. Use a pizza cutter or a sharp knife to cut the circle of dough into 16 equal triangular pieces. Starting at the wide end, tightly roll each slice toward the center of the circle to create the spiral rugelach shape. Place the rugelach onto a parchment lined baking tray leaving a 1 inch space between each cookie. Repeat shaping the rest of the rugelach from the remaining 3 pieces of dough.

STEP 5

STEP 6

Preheat the oven to 350 degrees. Brush the surface of the rugelach with egg wash and chill in the refrigerator for 15 minutes.

STEP 7

STEP 8

Bake the rugelach for 17 minutes until golden brown. Cool the rugelach for 15 minutes and serve.