

# Rugelach

For dough:

- 3 1/2 cup all purpose flour
- 1 Tablespoon dry yeast
- 1 teaspoon baking soda
- 2 sticks cold butter
- 1 cup buttermilk
- 3 egg yolks
- 2 Tablespoons sugar
- 1/4 t. salt

For filling:

- 1 stick melted butter
- 1 teaspoon cinnamon
- 1 cup nuts, chopped
- 1 cup raisins
- 2 Tablespoons cocoa
- 1 cup packed brown sugar
- 1 cup graham cracker crumbs, toasted lightly
- 1 1/2 cups preserves or jam
- powdered sugar for garnish

1. Combine flour, yeast and baking soda in bowl of electric mixer.
2. Cut butter into 16 pieces and add to flour mix and combine to very coarse crumbs
3. Mix buttermilk, yolks, sugar and salt in a small bowl
4. Add buttermilk mixture to flour/butter mixture and combine until dough forms
5. Gather dough with floured hands and divide into 9 equal balls and then refrigerate dough overnight covered with Saran wrap
6. Preheat oven to 350
7. Meanwhile, combine melted butter, cinnamon, nuts, raisins, cocoa, brown sugar and graham cracker crumbs mixing well with a fork
8. Roll one dough ball at a time into a circle approximately 8" in diameter with a rolling pin. Balls can be prepared either larger or smaller as desired
9. Using off set spatula, smear dough with jam leaving a 1/2" border along edges
10. Top with enough filling to cover jam with a thin layer
11. Using small sharp knife, cut dough into 12 equal triangles
12. Starting at long edge, roll one triangle at a time into a tight crescent and place seam side down on a parchment lined or silpat lined cookie sheet leaving 3/4 inch between pieces
13. Bake uncovered on middle oven rack for 15 – 20 minutes until golden brown – do not stack trays
14. Let cool on cookie sheet 5 minutes and use small spatula to remove each crescent to a cookie rack to cool – remove excess jam with sharp knife
15. Sprinkle with powdered sugar before serving