



Noreen's Kitchen

Apple Pie Rugelach

Ingredients

Dough

1 brick (8 ounces) cream cheese
1 cup (2 sticks) butter, cubed
1 cup sour cream
4 ½ cups all purpose flour
¼ cup granulated sugar
1 tablespoon vanilla extract
1 teaspoon salt (optional)

Filling

3 medium apples, peeled and grated
½ cup golden raisins
½ cup granulated sugar
¼ cup (1/2 stick) butter
2 teaspoons, apple pie spice blend
1 egg
1 tablespoon of water
Crystal sugar for garnish

Step by Step Instructions

Using a stand mixer, cream butter and cream cheese until smooth and fluffy.

Add sour cream and beat until incorporated.

Add sugar and vanilla and whip to combine.

Add flour and salt and mix until incorporated. Do not over mix.

Wrap dough in plastic wrap and refrigerate for at least half an hour. Longer is better.

To make the filling:

Melt butter in a skillet over medium heat. Add apples, raisins, sugar and spices and stir well. Cook for 10 minutes, stirring occasionally to prevent burning. When all the water has cooked out and the apple mixture has thickened, remove from heat and allow to cool to room temperature.

Preheat oven to 350 degrees.

Divide dough into four equal portions. Return three to the refrigerator.

Roll out your working portion of dough into a 12 to 14 inch circle. Using a pastry or pizza cutter, divide the circle into 12 even wedges.

Spoon the apple filling onto the dough using a scant teaspoon of filling for each wedge of dough. Roll from the wide end like a crescent roll into the cookie.

Place the rugelach onto a baking sheet lined with a parchment or silicone mat.

Beat egg and water together to create an egg wash.

Brush each cookie with the egg wash evenly. This will give the cookies a nice sheen.

Sprinkle each cookie with crystal sugar if desired for crunch and garnish.

Bake cookies, one pan at a time for between 15 and 18 minutes or until lightly golden brown on the top and the bottom.

Remove from oven and allow to cool on the baking sheet for five minutes before removing to a rack to cool completely.

Store these rugelach in an airtight container for up to a week. I promise they won't last that long.

I only made two dozen cookies with the amount of filling shown in this recipe. I froze the remaining dough. You can tightly wrap the dough in plastic wrap and then place it in a freezer bag and freeze for up to six months.

Enjoy!