

# RECIPES FROM three eighty ate

## **RUGELACH**

Yield: 20-24 pieces

4oz / 1 stick	Butter, unsalted, at room temperature
4oz / .5 cups	Cream Cheese, at room temperature
4oz / 1 cup	Unbleached All Purpose Flour
.25 tsp	Kosher Salt

1. Using the paddle attachment of a stand mixer, cream the butter and cream cheese until they are well incorporated. Scrape down the bowl and paddle.
2. Add the flour and salt just until the mixture comes together. Do not over mix.
3. Portion out two rectangular logs of dough and wrap them using plastic wrap and refrigerate the dough for 1-2 hours.
4. Roll out the dough to 1/4 inch thick rectangle.
5. Spread your choice of filling on the entire sheet of dough.
6. Using the parchment paper to help you start rolling the dough from the part closest to you out until you get to the end. Make sure the seam is down when you finish rolling.
7. Brush the top of the rolled dough with egg wash and sprinkle the top with cinnamon sugar.
8. Using a sharp knife, slice the dough into 1-1.5 inch pieces and place them on a pan lined with parchment paper.
9. Rest and chill the pieces for 15 minutes and then bake at 350F for 20-25 minutes or golden brown.