



EMILY G'S™
JAM OF LOVE

Easy Rugelach with Jam & Walnut Filling

This easy rugelach cookie is very well known as a Jewish cookie made with a sweet cream cheese dough filled with a mix of walnuts, sugar & cinnamon. We added **Emily G's Fig Pomegranate Jam**. Rugelach is often served on Jewish holidays like Hanukkah and Shavuot.

Ingredients

- **Cream Cheese Pastry:**
- 8 ounces cream cheese, room temperature
- 1 cup butter, room temperature
- 2 teaSpoons vanilla
- 2 cups flour
- 1/4 teaSpoon salt

Jam Walnut Filling:

- 1/4 cup almonds or walnuts, finely chopped, optional
- 3/4 cup **Emily G's Fig Pomegranate Jam**
- 1/4 cup sugar
- 1/4 teaSpoon cinnamon

Instructions

1. Making the dough using a mixer with the paddle attachment: Combine the cream cheese and the butter mix. Add the vanilla and mix until it becomes uniform.
2. Add the flour and salt and continue mixing until the dough forms a ball.
3. Remove from the mixer, wrap in plastic wrap and chilling for at least two hours or overnight.
4. The next day divide the dough in three equal parts. Wrap two of the dough with plastic wrap but individually. Put them back in the refrigerator until you are ready to work with them.
5. Preheat oven to 375 degrees F and line 2 baking sheets with parchment paper or nonstick spray.
6. Roll the first dough part into an 11-12 inch circle. You can use a cake pan to measure and cut in a perfect circle.
7. Cut each circle into 16 wedges.
8. Spread **Emily G's Fig Pomegranate Jam** and nuts evenly over the whole circle, leaving a 1/4-inch border. Sprinkle with cinnamon sugar.
9. Roll wedges starting with the long edge of the rectangle facing you, roll up the dough. Gently tuck and tighten the roll as you go. Finish with the seam of the dough facing down.
10. Place on prepared baking sheet point side down. Sprinkle the top with sugar
11. Bake 15-20 minutes, or until golden brown. Transfer to a cooling rack.
12. Storage in airtight container

Recipe by Spoonabilities



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