

Sour Cherry, Apricot and Cashew Rugelach

Milk Street Magazine, 2017



DOUGH:

16 tablespoons butter (use salted butter) cut into 1 T pats
8 ounces cream cheese, cut into small squares
3 tablespoons white sugar
1 teaspoon ground cardamom
1/2 teaspoon kosher salt
2 teaspoons vanilla extract
260 grams all purpose flour

FILLING:

1 1/4 cups dried sour cherries, finely chopped
1 cup apricot preserves
1 teaspoon ground coriander
1 teaspoon cinnamon
1/4 teaspoon salt
9 tablespoons cashews, salted, roasted, finely chopped
3 teaspoons turbinado sugar, divided use
1 large egg, beaten

Per Serving (excluding unknown items): 248 Calories; 13g Fat (46.3% calories from fat); 3g Protein; 30g Carbohydrate; 1g Dietary Fiber; 40mg Cholesterol; 176mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 24

1. **DOUGH:** In a stand mixer fitted with paddle attachment, beat butter, cream cheese and white sugar on low until smooth, scraping bowl as needed, about 2 minutes. Add ground cardamom, salt and vanilla. Beat until combined. Add flour and beat on medium-low until the mixture comes together in a rough ball, about 30 seconds.

2. Turn dough out onto a lightly floured counter and gather into a cohesive mass. Using your hands and a rolling pin, form it into an 8x10" rectangle with a short end parallel to the edge of the counter. Starting from the short end, fold into thirds, as you would a letter. Using a metal bench scraper, square the edges, then rotate the rectangle one quarter turn. Repeat the process of rolling out, folding and turning the dough 2 more times, ending with a folded rectangle of dough. Press the seams firmly, wrap the dough with plastic and refrigerate for at least 1 hour or up to 2 days.

3. **FILLING:** In a medium bowl, stir together the dried cherries, preserves, cardamom, cinnamon, cardamom and salt. Cover with plastic wrap and refrigerate until needed; the filling may appear runny but the cherries will absorb the liquid.

4. Line a rimmed baking sheet with parchment paper. Remove dough from refrigerator, unwrap and transfer to a lightly floured counter. Allow to rest for about 4-6 minutes, then using a rolling pin, roll into a 13x12" rectangle, squaring the edges with a metal bench scraper, cutting off edges as needed. Cut the dough into three 13 x 4" strips. If the dough pulls back after cutting, gently roll each strip to the correct dimensions.

5. Working with one strip at a time, with a long side parallel to the edge of the counter, lightly brush the surface with the beaten egg. Mound 6 tablespoons of filling in a line down the center of the strip, leaving a 1 1/2" margin on each side. Sprinkle 3 tablespoons of chopped cashews onto the filling, pressing them in. Starting with the side closest to you, lift the edge of the dough up and over the filling and roll the dough into a tight cylinder. Pinch the seam to seal, turn the cylinder seam side down and gently stretch it into a 16-inch log. Transfer, seam side down, to the prepared baking sheet. Repeat with the remaining dough, egg, filling and cashews, spacing the logs evenly on the baking sheet. You will have leftover egg. Refrigerate, uncovered, for 30 minutes or up to 24 hours. If refrigerating for longer than 30 minutes, cover with plastic wrap. Reserve the remaining beaten egg.

6. **BAKING:** Preheat oven to 375°F with a rack in the middle position. Brush each dough log with some of the remaining egg and sprinkle with a teaspoon of turbinado sugar. Using a knife, score each log at 2-inch intervals [I cut mine at 1 1/2" or even shorter to make smaller cookies], cutting 3/4 of the way through. Do NOT cut all the way through the dough; the pieces should still hold together.

7. Bake until the logs are golden brown, 20-25 minutes. Let cool on the baking sheet on a wire rack for 30 minutes, then use a knife to fully cut and separate the cookies. If desired, use a knife to neaten the cut edges of the rugelach, while they are still warm, turn each cookie onto its side and very gently press the cut side to flatten. Let cool completely on a wire rack.

