



Apricot-Raspberry Rugelach

with Cinnamon Sugar

 5h  2 Servings

These Marley Spoon test kitchen-approved rugelach will fly off the plate! We marry apricot and raspberry jam to create a sweet, tart spread for the rugelach. The homemade dough needs time to rest overnight, but the buttery, flaky finish—flavored by cinnamon sugar and decorated with crunchy raw sugar on top—will be more than worth it. (2p-plan makes 24 rugelach; 4p-plan makes 36—nutrition reflects 1 rugelach)

What we send

- 4 (1 oz) cream cheese ²
- 2 (5 oz) all-purpose flour ³
- 5 oz granulated sugar
- 4 (½ oz) apricot preserves
- 4 (½ oz) raspberry jam
- ¼ oz ground cinnamon
- 6 pkts raw sugar

What you need

- 8 Tbsp butter ²
- kosher salt
- 1 large egg ¹

Tools

- food processor
- microwave
- parchment paper
- rimmed baking sheet

Cooking tip

Rugelach originates from a Yiddish word meaning “little twists”.

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 90kcal, Fat 5g, Carbs 11g, Protein 1g



1. Make dough

Cut **8 tablespoons butter** into ½-inch cubes. Add to food processor with **cream cheese**; let soften at room temperature for 10 minutes.

To food processor, add **1 cup flour, 2 tablespoons granulated sugar**, and a **pinch of salt**. Blend until **dough** just comes together, but a ball does not form.



4. Make rugelach

Let **dough** soften slightly at room temperature, 15 minutes. Lightly **flour** a work surface and top of dough. Roll each disk into a 10-inch circle. Evenly brush surface of each circle with **jam**, spreading all the way to edges. Evenly sprinkle **cinnamon sugar** over top.

Using a knife or pizza cutter, cut each circle into 12 triangles (24 total).



2. Chill dough

Turn **dough** out onto a clean work surface and gather into a ball. Divide in half and form into two disks. Wrap in plastic and chill at least 8 hours or overnight.



5. Shape rugelach

Starting from longer edge, gently roll **each triangle** to form a croissant shape (do not press so hard that the jam oozes out).

Transfer to a parchment-lined rimmed baking sheet with points of dough tucked underneath, spacing **rugelach** at least ½-inch apart. Chill in fridge for 30 minutes.



3. Prep filling

Preheat oven to 350°F with a rack in the center.

Microwave **all of the apricot and raspberry jam** in a small bowl until bubbling, 30-60 seconds.

In a second small bowl, combine **3 tablespoons granulated sugar** with **1½ teaspoons cinnamon**.



6. Bake & serve

In a small bowl, combine **raw sugar** with **3 tablespoons granulated sugar**. In a separate small bowl, whisk to combine **1 large egg** with **1 tablespoon water**. Brush **tops of rugelach** with **egg wash**, then carefully dip in **sugar mixture**. Bake on center oven rack until lightly golden brown, 25-30 minutes.

Let **rugelach** cool completely before serving. Enjoy!