



Caramelized Onion & Blue Cheese Rugelach

with Walnuts, Thyme & Poppy Seeds



1h



2 Servings

This savory twist on rugelach will turn any gathering into a memorable one. Blue cheese and caramelized onions, a classically tasty duo, swirl together with walnuts, fresh thyme, and crunchy fried onions. A sprinkle of poppy seeds on top is the perfect finishing touch for this crisp and creamy baked treat. (2-p plan makes 12 rugelach; 4-p plan makes 24)

What we send

- 4 (1 oz) cream cheese ⁷
- 2 (5 oz) all-purpose flour ¹
- 1 oz walnuts ¹⁵
- 1 yellow onion
- ¼ oz fresh thyme
- 2 (1 oz) blue cheese crumbles ⁷
- 2 (1 oz) sour cream ⁷
- ½ oz fried onions ⁶
- ¼ oz poppy seeds

What you need

- 8 Tbsp butter ⁷
- sugar
- kosher salt & ground pepper
- neutral oil
- 1 large egg ³

Tools

- food processor
- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 220kcal, Fat 16g, Carbs 13g, Protein 4g



1. Make dough

Preheat oven to 350°F with a rack in the center. Cut **8 tablespoons butter** into ½-inch cubes. Add to food processor with **all of the cream cheese**; let soften at room temperature for 10 minutes.

To food processor, add **1 cup flour, 2 tablespoons granulated sugar**, and **½ teaspoon salt**. Blend until a crumbly **dough** just comes together, but a ball does not form.



4. Prep dough & blue cheese

Once dough has chilled for at least 8 hours, let **dough** soften slightly at room temperature, 15 minutes. Lightly **flour** a work surface and top of dough. Roll into an 8x17-inch rectangle.

In a small bowl, use a fork to mash together **all of the blue cheese and sour cream** until combined and a thick paste forms (some lumps are okay). Season to taste with **salt** and **pepper**.



2. Chill dough, bake walnuts

Turn **dough** out onto a clean work surface and gather into a ball. Shape into a rectangle and wrap in plastic wrap; chill at least 8 hours or overnight.

Add **walnuts** to a rimmed baking sheet. Bake until golden and fragrant, 8-10 minutes. Let cool, then finely chop. Reserve for step 5.



5. Assemble & chill

Evenly spread **blue cheese mixture** over **dough**. Top with **caramelized onions, chopped thyme, walnuts**, and **fried onions**. Starting from long edge, fold 1½ inches of the dough onto itself. Continue folding until flattened log forms. Place seam-side down on a parchment-lined rimmed baking sheet. Chill in fridge, 30 minutes.

Whisk **1 large egg** with **1 tablespoon water**.



3. Caramelize onions

Halve **onion**; thinly slice. Finely chop **1 teaspoon thyme leaves**.




Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions** and **a pinch each of sugar, salt, and pepper**. Cook, stirring, until well browned (add 1 tablespoon water at a time, as needed, to scrape up browned bits from bottom of skillet), 15-20 minutes. Transfer to a bowl; let cool to the touch.



6. Bake & serve

Preheat oven to 350°F with a rack in the center. Cut ½-inch from edges of **dough** and discard. Brush top with **egg wash**, then sprinkle with **poppy seeds**. Cut into 1-inch wide cookies. Place on same baking sheet, seam-side down and spaced at least 1 inch apart. Bake on center oven rack until golden brown, 35-40 minutes.

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

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
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