

Rugelach from Chef Alex Levin's Instagram Live

People go crazy over rugelach. Have fun with the recipe by making your own versions and variations. I love experimenting with different chocolates and textures. Basically, there is no wrong direction to go in other than being careful not to overdo it on the filling.

Yields 48 pieces

Rugelach Dough

- 2 sticks of soft unsalted butter
- 7 ounces of cream cheese
- 2 cups all purpose flour
- 1 pinch of kosher salt
- Turbinado sugar

Egg Wash

- 1 whole egg
- 2 egg yolks
- 3 pinches of kosher salt

Fillings:

- Hazelnut Chocolate Filling: Nutella and mini chocolate chips (1 cup total)
- Fruit Filling: fruit jam, cinnamon & sugar mixture (1/2 cup sugar + 1 tsp cinnamon mixed), chopped nuts and chopped dried fruit (1 cup total)

Whisk all of the ingredients together and reserve in a small container.

1. Place the butter and cream cheese in the bowl of a stand mixer. Mix on medium speed with the paddle attachment for 4 minutes, scraping the bowl down as needed. Add the flour and salt, then return the mixer to low speed, scraping the bowl down again as needed.
2. Divide the dough into three even pieces, shape into a disk and wrap in plastic. Let the dough rest in the refrigerator until cool for about 1 hour.
3. On a lightly floured surface, roll each disk out to a circle that is 1/16" thick and about 10-12 inches in diameter. Using an offset spatula, spread the dough with 3 ounces of Nutella and sprinkle with chocolate chips, or use 3 ounces of jam then sprinkle with cinnamon and sugar and chopped nuts and dried fruit.
4. Take care not to over fill the rugelach. Less is more. Cut into 16 wedges. Roll each piece into a crescent from the wide end to the tip. Transfer to baking sheet. Brush each piece with egg wash and sprinkle with turbinado sugar.
5. Preheat oven to 350F, bake for 8 minutes, rotate and bake for 8 more minutes or until golden brown. Every oven is different – so if it's not golden brown, add a few more minutes until it is. Let cool completely. Serve immediately or reserve up to 3 days. To refresh, place the rugelach back on a sheet tray and reheat until warm.
6. Note: after rugelach are rolled, they can be frozen on a sheet tray. Once hard, consolidate them. They can then be baked right from the freezer.