



Chocolate Chip, Cherry and Walnut Rugelach

READY IN



45 min.

SERVINGS



32

CALORIES



179 kcal

DESSERT

Ingredients

- ☐ 2 cups flour
- ☐ 8 tablespoons cherries dried
- ☐ 12 tablespoons smucker's cherry preserves
- ☐ 6 ounces cream cheese chilled cut into 1/2-inch pieces
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon salt
- ☐ 8 tablespoons semisweet chocolate chips miniature
- ☐ 0.5 cup sugar
- ☐ 1 cup butter unsalted chilled cut into 1/2-inch pieces (2 sticks)

- ☐ 8 tablespoons walnut pieces finely chopped
- ☐ 0.3 cup whipping cream ()

Equipment

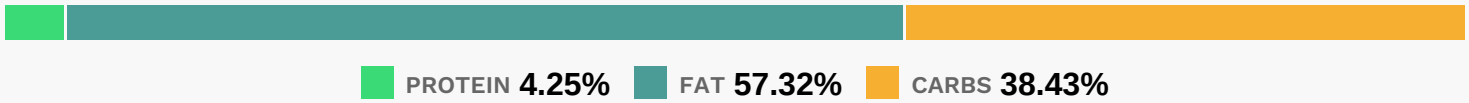
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Blend first 3 ingredients in processor.
- ☐ Add butter and cream cheese and cut in using on/off turns until dough begins to clump together. Gather dough into ball. Divide dough into 4 equal pieces; flatten into disks. Wrap each in plastic and refrigerate 2 hours. (Can be prepared 2 days ahead. Keep refrigerated.
- ☐ Let soften slightly at room temperature before rolling out.)
- ☐ Line large baking sheet with parchment paper.
- ☐ Mix sugar and cinnamon in small bowl.
- ☐ Roll out 1 dough disk on floured surface to 9-inch round.
- ☐ Spread 3 tablespoons cherry preserves over dough, leaving 1-inch border.
- ☐ Sprinkle with 2 tablespoons dried cherries, then 2 tablespoons chocolate chips, 2 tablespoons cinnamon sugar and 2 tablespoons walnuts. Press filling firmly to adhere to dough.
- ☐ Cut dough round into 8 equal wedges. Starting at wide end of each wedge, roll up tightly. Arrange cookies, tip side down, on prepared baking sheet, spacing 1 1/2 inches apart and bending slightly to form crescents. Repeat 3 more times with remaining dough disks, preserves, dried cherries, chocolate chips, cinnamon sugar and walnuts.
- ☐ Place baking sheet in freezer 30 minutes.
- ☐ Position rack in center of oven and preheat to 375°F.
- ☐ Brush cookies lightly with whipping cream.
- ☐ Bake frozen cookies until golden brown, about 40 minutes.

Transfer cookies to racks and cool completely. (Can be made ahead. Store in airtight container at room temperature up to 1 week or freeze up to 1 month.)

Nutrition Facts



Properties

Glycemic Index:8.57, Glycemic Load:9.52, Inflammation Score:-3, Nutrition Score:3.1269565587458%

Flavonoids

Cyanidin: 1.18mg, Cyanidin: 1.18mg, Cyanidin: 1.18mg, Cyanidin: 1.18mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 179.45kcal (8.97%), Fat: 11.62g (17.88%), Saturated Fat: 6.27g (39.19%), Carbohydrates: 17.53g (5.84%), Net Carbohydrates: 16.66g (6.06%), Sugar: 8.95g (9.95%), Cholesterol: 23.64mg (7.88%), Sodium: 39.32mg (1.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.18mg (1.06%), Protein: 1.94g (3.88%), Manganese: 0.21mg (10.26%), Vitamin A: 290IU (5.8%), Selenium: 3.85µg (5.51%), Copper: 0.11mg (5.48%), Vitamin B1: 0.08mg (5.02%), Folate: 18.51µg (4.63%), Vitamin B2: 0.07mg (4.18%), Iron: 0.74mg (4.09%), Phosphorus: 37.77mg (3.78%), Fiber: 0.87g (3.47%), Magnesium: 13.71mg (3.43%), Vitamin B3: 0.54mg (2.69%), Vitamin E: 0.29mg (1.93%), Potassium: 65.74mg (1.88%), Zinc: 0.28mg (1.85%), Calcium: 17.06mg (1.71%), Vitamin B6: 0.03mg (1.28%), Vitamin C: 0.97mg (1.17%), Vitamin B5: 0.11mg (1.13%), Vitamin K: 1.14µg (1.09%)