



Cranberry Rugelach

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



96 kcal

DESSERT

Ingredients

- 0.3 cup firmly brown sugar packed
- 0.5 lb butter at room temperature
- 6 ounces cream cheese at room temperature
- 1 large egg yolk
- 2.3 cups flour all-purpose
- 0.7 cup granulated sugar
- 2 teaspoons ground cinnamon
- 0.5 teaspoon ground cloves

- 1 tablespoon milk
- 2 teaspoons vanilla
- 0.3 cup walnuts chopped
- 2 oz chocolate white chopped

Equipment

- food processor
- bowl
- frying pan
- baking sheet
- oven
- blender
- plastic wrap
- spatula
- rolling pin

Directions

- In a large bowl, with a mixer on medium speed, beat 1 cup butter, cream cheese, and vanilla until smooth.
- Add 1/3 cup granulated sugar and the brown sugar and beat until very smooth.
- In a medium bowl, mix 2 1/4 cups flour, 1 teaspoon cinnamon, and cloves.
- Add to butter mixture, stir to mix, then beat until well blended. Divide dough into thirds and flatten each into a disk. Wrap each in plastic wrap and freeze until firm, about 45 minutes.
- With a floured rolling pin, on a lightly floured surface, roll one disk at a time into a 1/8-inch-thick round about 12 inches in diameter.
- Spread each evenly with about 1/2 cup Cranberry Filling, then sprinkle with a third of the chopped white chocolate and a third of the walnuts.
- Cut each round into 16 wedges. Starting at the wide end, roll each wedge around filling; bend each roll slightly into a crescent.
- Place cookies about 1 inch apart on buttered 12- by 15-inch baking sheets.

- In a small bowl, beat egg yolk and milk to blend. In another small bowl, mix remaining 1/3 cup granulated sugar and 1 teaspoon cinnamon.
- Brush cookies lightly with egg mixture and sprinkle with cinnamon sugar; discard any remaining egg mixture and save cinnamon sugar for other uses.
- Bake cookies in a 350 regular or convection oven until golden brown, 20 to 25 minutes; if baking two sheets at once in one oven, switch their positions halfway through baking.
- Let cookies cool on sheets for 5 minutes, then use a wide spatula to transfer to racks to cool completely.
- Cranberry Filling: In a food processor, whirl 2 1/2 cups fresh cranberries (sorted and rinsed) or thawed frozen cranberries, 3 tablespoons minced fresh ginger, and 1 orange, rinsed and quartered (seeds discarded), until smooth.
- Scrape into a 3- to 4-quart pan and add 1/2 cup sugar; stir often over medium heat until sugar is dissolved and mixture is reduced to about 2 cups, about 10 minutes. Chill until cool, about 30 minutes.

Nutrition Facts



PROTEIN 4.62% **FAT 56.49%** **CARBS 38.89%**

Properties

Glycemic Index:7.4, Glycemic Load:5.73, Inflammation Score:-1, Nutrition Score:1.5791304495348%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg

Nutrients (% of daily need)

Calories: 96.41kcal (4.82%), Fat: 6.13g (9.44%), Saturated Fat: 3.47g (21.71%), Carbohydrates: 9.5g (3.17%), Net Carbohydrates: 9.23g (3.36%), Sugar: 4.79g (5.33%), Cholesterol: 17.85mg (5.95%), Sodium: 43.42mg (1.89%), Alcohol: 0.06g (100%), Alcohol %: 0.35% (100%), Protein: 1.13g (2.26%), Manganese: 0.1mg (4.84%), Selenium: 2.67µg (3.81%), Vitamin A: 172.08IU (3.44%), Vitamin B1: 0.05mg (3.43%), Folate: 12.6µg (3.15%), Vitamin B2: 0.05mg (2.72%), Vitamin B3: 0.37mg (1.86%), Iron: 0.33mg (1.84%), Phosphorus: 17.97mg (1.8%), Copper: 0.02mg (1.21%), Vitamin E: 0.17mg (1.16%), Calcium: 11.4mg (1.14%), Fiber: 0.27g (1.07%)