



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

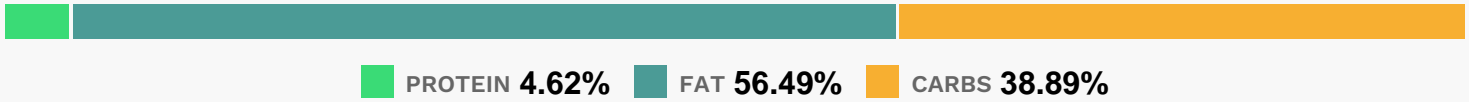
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ spatula
- ☐ rolling pin

Directions

- ☐ In a large bowl, with an electric mixer on medium speed, beat 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 flour, 1 teaspoon cinnamon, and the cloves. Stir or beat into butter mixture until well blended. Divide dough into thirds; flatten each into a disk. Wrap each in plastic wrap and freeze until firm, about 45 minutes.
- ☐ On a lightly floured surface, with a floured rolling pin, 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 (as you would cut a pie). 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 or cooking parchment-lined 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 (save remaining cinnamon sugar for other uses).
- ☐ Bake cookies in a 350 oven until golden brown, 20 to 25 minutes; if baking more than one pan at a time, switch pan 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 unpeeled orange (8 oz.), 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, at least 30 minutes, or up to 2 days.

Nutrition Facts



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%)