

Ina Garten's Rugelach with Apricot & Raspberry Fillings

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Source: Ina Garten via [Food Network](#)



Ingredients:

- 8 ounces cream cheese, at room temperature
- 1/2-pound unsalted butter, at room temperature
- 1/4 cup granulated sugar plus 9 tablespoons
- 1/4 teaspoon kosher salt
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1/4 cup light brown sugar, packed
- 1 1/2 teaspoons ground cinnamon
- 3/4 cup raisins
- 1 cup walnuts, finely chopped
- 1/2 cup apricot preserves, pureed in a food processor
- 1 egg beaten with 1 tablespoon milk, for egg wash

Directions:

- Cream the cheese and butter in the bowl of an electric mixer fitted with the paddle attachment until light.
- Add 1/4 cup granulated sugar, the salt, and vanilla. Mix to blend.
- With the mixer on low speed, add the flour and mix until just combined.
- Dump the dough out onto a well-floured board and roll it into a ball. Cut the ball in quarters, wrap each piece in plastic, and refrigerate for 1 hour.
- To make the filling, combine 6 tablespoons of granulated sugar, the brown sugar, 1/2 teaspoon cinnamon, the raisins, and walnuts.
- On a well-floured board, roll each ball of dough into a 9-inch circle.

- Spread the dough with 2 tablespoons apricot preserves and sprinkle with 1/2 cup of the filling. Press the filling lightly into the dough.
- Cut the circle into 12 equal wedges—cutting the whole circle in quarters, then each quarter into thirds.
- Starting with the wide edge, roll up each wedge.
- Place the cookies, points tucked under, on a baking sheet lined with parchment paper.
- Chill for 30 minutes.
- Preheat the oven to 350 degrees F.
- Brush each cookie with the egg wash.
- Combine 3 tablespoons granulated sugar and 1 teaspoon cinnamon and sprinkle on the cookies.
- Bake for 15 to 20 minutes, until lightly browned.
- Remove to a wire rack and let cool.