

A Recipe From *tikkido*

Walnut Rugelach Cookies

<https://tikkido.com/blog/walnut-rugelach-recipe>

Walnut Rugelach Dough

- 2 $\frac{3}{4}$ cups flour
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 cup of butter (2 sticks, or 8 ounces), softened
- 1 8 ounce package of cream cheese, softened

Walnut Rugelach Filling

- 8 ounces of walnuts (equal to two cups ground walnuts)
- 1 cup sugar
- $\frac{1}{4}$ cup milk
- 4 Tablespoons butter (2 ounces), melted
- 1 teaspoon vanilla

Instructions

1. Preheat oven to 375 degrees Fahrenheit.
2. Cream cream cheese and softened butter.
3. Add sugar and salt and beat again.
4. Add the flour, and mix just to combine.
5. To make the filling, heat the milk in the microwave on high for 30 seconds. Mix all filling ingredients together in a bowl.
6. divide the dough in half. Sprinkle your work surface liberally with SUGAR, not flour! Roll the dough out into a long rectangle.
7. Spread half of the walnut rugelach filling over the rolled rectangle of dough.
8. Cut the dough in half (long way), and roll the dough into two logs. Cut the rugelach dough logs into segments about one inch wide.
9. Place the walnut rugelach on a parchment lined baking sheet.
10. Bake the walnut rugelach for 12-14 minutes. The bottoms of the cookies will be golden, but the tops should remain pale.

