

# Christmas Rugelach

Recipe Card 1 of 2 | From the Kitchen of Ana Hoeksema



## Ingredients

1  $\frac{3}{4}$  cup all-purpose flour

$\frac{3}{4}$  cup butter  
(unsalted, cold)

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  cup sour cream

1 teaspoon vanilla

$\frac{1}{2}$  cup raspberry jam  
(or any flavor you like)

$\frac{3}{4}$  cup chopped pecans  
(optional)

3 Tbsp sanding sugar

## Instructions (Part 1)

1. Preheat oven to 375°F. Line two baking sheets with parchment paper.
2. Add flour and butter to a large bowl.
3. Using a pastry cutter, cut the butter into the flour until it forms pea-sized pieces.
4. Fold in the sour cream and vanilla, until the dough sticks together, then knead inside the bowl for a few minutes.
5. Separate the dough into four sections.
6. Chill the dough in the bowl in the refrigerator for 20 minutes. (Chill your rolling pin, too.)



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## Instructions (Part 2)

7. Sprinkle flour on your countertop or pastry sheet. Sprinkle more flour on your rolling pin and roll out one section of the dough so you have round flat pie pan-sized pastry.
8. Spread 2 Tbsp of jam over the dough—it should be a very thin layer.
9. Sprinkle a tablespoon of the pecans over the jam. Cut the dough into 12 wedges.
10. Roll the wedges like croissants. Repeat with remaining dough.
11. Bake for 20–25 minutes or until lightly golden. Sprinkle rugelach with sanding sugar before they cool. Let rugelach cool for 2 minutes before transferring them to a cooling rack or new parchment.

