

Raspberry Rugelach

#cooking/recipe

#2019/December

#cooking/dessert

#cooking/for large groups#

[Grandma's Raspberry Rugelach Recipe | Taste of Home](#)

Ingredients

1-1/2 cups margarine, softened

1/3 cup sugar

3 teaspoons vanilla extract

Pinch salt

1 cup heavy whipping cream

4 to 4-1/2 cups all-purpose flour

1 cup seedless raspberry jam

OPTIONAL GLAZE:

1 cup confectioners' sugar

4 teaspoons 2% milk

Process

In a large bowl, beat margarine, sugar, vanilla and salt on medium-low until combined. Slowly beat in whipping cream. Gradually beat in enough flour until dough is no longer sticky. Divide dough into four portions, then flatten into disks. Wrap in plastic; refrigerate at least 2 hours or overnight.

Preheat oven to 350°. On a lightly floured surface, roll each portion of dough into a 12-in. circle; spread each with 1/4 cup raspberry jam. Cut each circle into 16 wedges.

Gently roll up wedges from the wide ends. Place 2 in. apart on parchment-lined baking sheets, point side down. Bake 25-30 minutes or until light golden. Remove to wire racks to cool.

If desired, combine confectioners' sugar and milk until smooth. Drizzle over cooled rugelach.

Notes

You can substitute apricot filling for the raspberry jam. In a small bowl, combine 1/2 cup

sugar and 1 tablespoon ground cinnamon. Spread 1/4 cup apricot jam over dough; sprinkle with 2 tablespoons cinnamon sugar. Proceed as directed.

Nutrition

Servings: 5 Dozen - 1 Per Serving

Calories: 96

Fat: 6g

Carbs: 10g

Protein: 1g

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