

## Walnut Rugelach Recipe (VIDEO)

**Prep Time:** 1 hour   **Cook Time:** 30 minutes   **Total Time:** 1 hour 30 minutes

These walnut rugelach are soft, crumbly and flaky. This walnut rugelach recipe is based on Mom's classic recipe and filled with a cranberry-apricot and walnut filling.

**Author:** Natasha of [NatashasKitchen.com](https://natashaskitchen.com)

**Skill Level:** Easy

**Cost to Make:** \$6-\$8

**Servings:** 72 rugelach cookies

### Ingredients

#### Ingredients for Rugelach Cookies:

- 1 cup 226 g unsalted butter, melted (not hot)
- 1 cup 8oz warm milk (2% or whole milk)
- 4 cups 500 g all-purpose flour, measured correctly\*
- 3/4 Tbsp **active dry yeast**

#### For Rugelach Cookie Filling/ Topping:

- 10 oz **apricot preserves**
- 1 cup Fisher brand walnuts
- 3/4 cup dried cranberries/craisins, (or dried cherries, or raisins)
- 2 Tbsp granulated sugar
- 1 tsp **ground cinnamon**
- Powdered sugar to generously dust cookies

### Instructions

#### How to Make Walnut Rugelach Recipe:

1. In the bowl of a food processor, pulse together 1 cup walnuts, 3/4 cup dried cranberries, 2 Tbsp sugar and 1 tsp cinnamon until ground up.
2. Melt 1 cup butter over low heat (it should be warm, not hot), and add it to the bowl of your stand mixer fitted with dough hook attachment. Stir in 1 cup warm milk.
3. In a medium bowl, whisk together 4 cups flour (measured correctly\*) and 3/4 Tbsp yeast. With mixer on speed 2, add flour mixture 1/2 cup at a time, letting it incorporate with each addition and scraping down the bowl as needed then continue mixing/kneading the dough another 3-5 mins. Dough should be very soft and won't stick to your hands.
4. Divide dough into 5 pieces and cover loosely with plastic wrap. Work with one piece at a time, rolling it into an 11-inch circle. You should not have to flour the work surface. Spread 3 heaping Tablespoons of preserves evenly over the surface then sprinkle the top with 1/3 cup of the nut mixture.
5. Use a pizza cutter, slice through the circle (just like a pizza), cutting into 12 triangles. Roll each triangle from the outside in then transfer rugelach with the points facing down to a parchment-lined baking sheet.\*\*\*
6. Let cookies rise in a warm oven (no more than 100°F) for 30-45 minutes or until noticeably puffed and about 50% larger. Remove from the oven and preheat oven to 350°F. Bake in preheated oven



for 30 min or until tops are lightly golden. Transfer to serving platter while still warm and dust each layer generously with powdered sugar - remember the dough has no sugar in it so don't skimp on this last step :).

### Recipe Notes

\*\*\*You can fit them all on a large 3/4 sheet baking sheet lined with parchment paper, spacing about finger width apart, or divide between 2 half sheet pans if you don't have a huge baking pan.

\*To measure flour correctly, spoon flour into a dry ingredients measuring cup and scrape off the top, or if you have a scale, weigh out 500 grams.

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