

## Rugelach Pinwheel Cookies

This cookie is a variation of the Rugelach Pinwheel Cookies recipe from Smitten Kitchen. I combined some of that recipe with my mother's recipe for cream cheese strudel, which is similar to a rugelach recipe, as it too has a cream cheese dough.

The major difference between all three of these is essentially just the form used to bake them. Strudel is baked in a log form and after it is well baked you cut it into slices. These cookies are formed into a log, but you cut them into slices to then bake as individual cookies. And Rugelach are baked in a crescent shape cookie form.

### **Dough:**

8 ounces cream cheese, room temperature  
1/2 pound (2 sticks) unsalted butter, cut into small pieces, room temperature  
1/4 cup granulated sugar  
2 cups all-purpose flour  
1/4 tsp kosher salt

### **Filling: \***

raspberry preserves  
golden raisins  
finely chopped walnuts  
sugar/cinnamon mixture

\*you can adjust the amount of sugar/cinnamon mixture to taste, and similarly you can substitute any flavor of jam/preserves and any type of nut

Place cream cheese and butter in the bowl of a food processor and process until smooth and creamy. Add sugar and continue processing until fully incorporated. Add flour and salt and pulse till dough comes together.

Divide dough into two balls, wrap in plastic wrap, and refrigerate for up to an hour.

When ready to roll out, lightly flour the surface and roll out one of the balls of dough into a rectangle about 1/8 inch thick.

Spread a thin layer of preserves evenly over the dough, followed by the chopped nuts, raisins, and finally the sugar/cinnamon mixture.

Roll the dough into a tight log, the long way.

Cut into slices and lay on cookie sheet lined with parchment paper.

Sprinkle more sugar/cinnamon mixture lightly over each cookie.

Follow the same procedure for the second ball of dough.

Bake in preheated 350 degree oven for approximately 15-20 minutes, till lightly browned (larger cookies will take a bit longer to fully bake).