

# Salt and Serenity

## Rhubarb Raspberry Pistachio Rugelach

The filling for these rugelach was inspired by Molly Yeh. The dough recipe comes from Mindy Segal's book, "Cookie Love."

Makes 36 rugelach

### **Cream Cheese Dough**

227 grams (1 cup) unsalted butter, room temperature

227 grams (1 cup) cream cheese, room temperature

78 grams ( $\frac{1}{3}$  cup plus 1 tablespoon) sugar

1 teaspoon vanilla extract

280 grams (2 cups) unbleached all-purpose flour

### **Filling:**

340 grams (1 cup) rhubarb jam

85 grams ( $\frac{1}{4}$  cup) raspberry jam

1 tablespoon orange juice

90 grams ( $\frac{3}{4}$  cup) toasted shelled pistachios

### **Assembly:**

1 egg plus 1 tablespoon water, beaten well

60 grams ( $\frac{1}{4}$  cup) coarse sanding sugar

Pistachio dust (see step #4 of recipe)

1. **Make the Cream Cheese Dough:** Place the butter in the large bowl of an electric mixer and beat at medium speed for 10-15 seconds. Add the cream cheese and beat on medium again for 10-15 seconds. Add the sugar and beat on medium for about 3 minutes, until the mixture is very well combined. Scrape the sides and bottom of the bowl with a rubber spatula. Add the vanilla on medium speed and mix briefly. Scrape down the sides and bottom of the bowl again.
2. In a small bowl, whisk together the flour and the salt. Add the mixture all at once to the cream cheese mixture and mix on low speed for about 30 seconds until the dough comes together but is still sort of crumbly. You don't want to over mix. Use a spatula to bring all the dough together.
3. Tear off three lengths of plastic wrap and place them on the counter. Divide the dough into three pieces and place each third on a piece of the plastic wrap. Using your hands, form the dough into three flat discs, wrap them tightly and refrigerate for at least 1 hour and up to one week.
4. **Make filling:** In a medium sized mixing bowl, add rhubarb and raspberry jams and orange juice. Mix well to combine. Set aside. Place pistachios in food processor and pulse 15-20 times until pistachios are coarsely chopped. Set a fine mesh strainer over a mixing bowl and pour chopped pistachios into the strainer. Shake strainer well. The pistachio dust that escapes the strainer, and falls into the bowl, will be used to sprinkle on top of the assembled rugelach. The chopped pistachios that are in the strainer will be used to sprinkle over the jam before rolling up the pistachios.
5. **Assemble Rugelach:** Place a large sheet of parchment paper on your work surface and dust it lightly with flour. Remove one piece of dough from the refrigerator, unwrap it and

place it on top of the paper. Cover with a second sheet of parchment paper and using a rolling pin, roll the dough into a large thin circle, about  $\frac{1}{4}$  inch thick and around 9 inches in circumference. If dough starts sticking to parchment paper, lift off top sheet of paper, dust dough lightly. Replace top sheet of parchment. Set aside.

6. Repeat the process with the other two pieces of dough. If you are a perfectionist like me, you can use a plate or bowl, measuring 9 inches to trim your dough into a perfect circle. Stack the three pieces of dough, still between their parchment sheets, and chill for about 15 minutes.
7. Preheat oven to 350°F and line a few rimmed baking sheets with parchment paper. Set aside.
8. Remove one circle of the dough from the refrigerator and carefully peel off the top sheet of parchment paper. Flip over and remove second sheet of parchment. Place dough circle on a cutting board. Spread  $\frac{1}{3}$  of the jam mixture evenly over the dough. Sprinkle about  $\frac{1}{3}$  of the chopped pistachios over the jam. Cut circle into 12 wedges using a pastry or pizza wheel or a very sharp knife.
9. Using a spatula to help separate one triangle from the rest of the others, start rolling each wedge from the base to the tip, into a loose crescent. Place the tip-side up on the prepared baking sheets and repeat the process with the remaining triangles. Space the cookies about 2 inches apart. Repeat with the other dough circles.
10. Brush the tops of the rugelach with the egg. Sprinkle rugelach with the coarse sugar and then with the pistachio dust.
11. Bake only one sheet at a time for 15 minutes. Then rotate the pan and bake for another 6-8 minutes or until the tops of the cookies are golden brown. Transfer the tray to a cooling rack to cool completely and repeat with remaining sheets.

I have successfully frozen these cookies and can attest to the fact that they are still just as addictive in the frozen state.