

Strawberry Rhubarb Rugelach

The jam filling for this recipe is from the January/February 2019 issue of *Bake from Scratch* magazine. It was created by Jake Cohen. You could also use store-bought Strawberry Rhubarb jam, but I urge you to try this version. It has a brightness that is unlike anything I have ever tasted from a jar. It makes more than you will need to fill the rugelach, but it will keep in the fridge for several weeks.

Makes 32 rugelach

Strawberry Rhubarb Filling:

340 grams (2 cups) fresh or frozen strawberries (If fresh, hull and quarter them, if frozen, just leave whole.)

110 grams (½ cup) fresh or frozen rhubarb, (If fresh, cut into ¼ inch pieces)

150 grams (¾ cup sugar)

30 grams (2 Tablespoons) rice vinegar (natural, not seasoned)

1 teaspoon vanilla bean paste

½ teaspoon kosher salt

Rugelach Dough:

227 grams (1 cup) unsalted butter, room temperature

250 grams (1 brick) Philadelphia cream cheese, room temperature

78 grams (⅓ cup plus 1 tablespoon) sugar

1 teaspoon vanilla extract

304 grams (2¼ cups) unbleached all-purpose flour

For assembling rugelach:

1 large egg, beaten

For finishing rugelach:

10 grams (1½ cups) freeze dried strawberries

98 grams (½ cup) granulated sugar

1. Make the strawberry-rhubarb filling. In a medium saucepan, combine all the ingredients, stir well and cook over medium heat. No need to thaw frozen fruit. Continue cooking, stirring frequently, until the fruit has broken down and the mixture is reduced to 1¼ cups. It will take about 20-25 minutes. If you used frozen fruit, it may take a bit longer. Remove from heat and let cool completely before using.
2. Make the 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.

3. 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.
4. Tear off two lengths of plastic wrap and place them on the counter. Divide the dough in half pieces and place each half on a piece of the plastic wrap. Using your hands, form the dough into two flat discs, wrap them tightly and refrigerate for at least 1 hour and up to one week.
5. While dough is chilling, make strawberry sugar. Place freeze-dried strawberries in spice grinder or food processor and process until a fine powder forms. There will still be some larger granules, no matter how long you go for. Don't worry. Place the ground freeze-dried strawberries in a mesh strainer and use the back of a spoon to push the fine powder through. Discard the larger clumps that don't go through the strainer. Mix the fine strawberry powder with the granulated sugar. Store in a covered jar until ready to use.
6. 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 ¼ inch thick and around 13 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.
7. 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 13 inches to trim your dough into a perfect circle. Stack the two pieces of dough, still between their parchment sheets, and chill for about 15 minutes.
8. Preheat oven to 350°F and line a few rimmed baking sheets with parchment paper. Set aside.
9. 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 1/3 cup of the jam mixture evenly over the dough. Cut circle into 16 wedges using a pastry or pizza wheel or a very sharp knife.

10. 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.
11. Brush the tops of the rugelach with the beaten egg.
12. 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. Set the baking sheet on a cooling rack. Sprinkle hot rugelach liberally with the strawberry sugar. Let cool completely and give a second sprinkle with the strawberry sugar.