

### Maple Walnut Rugelach

This recipe uses maple butter in the rugelach filling. Maple butter is a spread made from pure maple syrup that has been boiled, cooled, and whipped so that the syrup achieves a smooth spreadable creamy texture. President's Choice (at Loblaws) makes an excellent one. Other brands are available online at Amazon. Some producers call it maple cream. Just read the ingredients. It should only contain maple syrup.

Makes 36 rugelach

#### **Rugelach Dough:**

227 grams (1 cup) unsalted butter, room temperature  
250 grams (1 brick) Philadelphia cream cheese, room temperature  
78 grams ( $\frac{1}{3}$  cup plus 1 tablespoon) sugar  
1 teaspoon vanilla extract  
312 grams ( $2\frac{1}{2}$  cups) unbleached all-purpose flour

#### **Filling:**

226 grams (2 cups) walnut halves  
85 grams ( $\frac{1}{4}$  cup) maple syrup  
 $\frac{1}{2}$  teaspoon kosher salt  
240 grams ( $\frac{3}{4}$  cup) maple butter

#### **For assembling rugelach:**

1 large egg white, beaten

#### **Glaze:**

2 cups icing sugar, sifted  
148 grams (7 Tablespoons) maple syrup  
2 Tablespoons lemon juice  
 $\frac{1}{4}$  teaspoon kosher salt

1. 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.
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 half 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. While dough is chilling, make filling. Preheat oven to 350°F. Line a baking sheet with parchment paper. In a medium sized bowl, mix walnut halves, maple syrup and salt. Spread out in a single layer on baking sheet. Toast nuts in oven for 12-15 minutes until the syrup has caramelized. Let nuts cool completely. Place cooled nuts in food processor and pulse machine 10-12 times until maple walnuts are finely ground. Don't process too long, you don't want a paste. You could also chop nuts by hand.
5. 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 12 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 12 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.
7. Preheat oven to 350°F and stack 2 half sheet pans (13x18 inches) together, lining the top sheet with parchment paper. Doubling the baking sheets insulates the bottom of the cookies so they do not get burned. line a rimmed baking sheet 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 ¼ cup of the maple butter over the dough. Scatter about ½ cup of ground maple walnuts over maple butter. Press gently on the nuts so that they adhere to the maple butter. 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 beaten egg white.
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 rugelach are golden brown. Set the baking sheet on a cooling rack and allow the rugelach to cool completely.
12. While the rugelach are cooling, make the glaze. Using a spatula, mix icing sugar, maple syrup, lemon juice and salt together in a medium sized mixing bowl. When all the icing sugar has been absorbed by the liquid, switch to a whisk and whisk glaze until smooth. Transfer to a disposable piping bag. Cut a small hole in the bottom of piping bag and drizzle over cooled rugelach.