Mocha Rugelach

Coffee and chocolate combine in these rugelach to create an irresistible little treat. Coffee crystals (I used Folgers) are mixed into the dough to create a beautiful, speckled pattern. If you use powdered instant coffee, the dough will still taste delicious, you just won't get the pretty speckled pattern. In Canada, Folgers is not as widely available as it is in the US. I buy it at Shoppers Drug Mart.

The chocolate filling in this dough comes from Shiran (prettysimplesweet.com). She used it as a babka filling, but it works perfectly in these rugelach.

The streusel filling is from Mindy Segal's book Cookie Love.

Makes 24 rugelach

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
280 grams (2 cups) unbleached all-purpose flour
½ teaspoon Diamond Crystal Kosher salt

2 Tablespoons instant-coffee crystals (such as Folgers) -DO NOT USE POWDERED INSTANT

COFFEE

Chocolate Filling:
100 grams (about 1⅛ cups) bittersweet chocolate, coarsely chopped (I like [Valrhona Manjari 64%](#), or [Belcolate Dark Belgian Wafers 72%)](#)

58 grams (¼ cup) unsalted butter
38 grams 2 tablespoons plus 2 teaspoons) heavy (35%) cream
30 grams (¼ cup) icing sugar
15 grams (3 Tablespoons) cocoa powder
2 grams (1 teaspoon) instant coffee (any kind)
Pinch of salt

Streusel Filling:
35 grams (¼ cup) hazelnuts, toasted* and cooled
35 grams (¼ cup) bittersweet chocolate
10 grams (1 Tablespoons) cocoa nibs
25 grams (⅛ cup) granulated sugar
53 grams (¼ cup) brown sugar (light or dark, whatever you have on hand)
7 grams (1 Tablespoon) all-purpose flour
¼ teaspoon Diamond Crystal Kosher salt
¼ teaspoon sea salt flakes

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. Add instant coffee crystals and mix for about 10 seconds. You don't want to over mix. Use a spatula to bring all the dough together.

3. 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.

4. While dough is chilling, make chocolate filling. Place all the ingredients into a medium sized heavy bottomed pot and bring to a boil over medium heat. Reduce heat to low and stir until completely melted and smooth. Transfer to a bowl and set aside to cool. It will thicken and become a nice spreadable consistency as it cools. You can chill it in the fridge for a while to cool it faster.

5. Make streusel: Place hazelnuts and chocolate in a small bowl and place in freezer for 20 minutes. This will prevent the chocolate from getting too warm and melting in the streusel topping when you grind it in the food processor. Place frozen chocolate and nuts in food processor and grind until fine, about 30-40 seconds. Add cocoa, sugars, flour and salts and pulse until a coarse meal forms. Remove from food processor and set aside.

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 12 inches in diameter. 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 piece 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.
8. Preheat oven to 350°F and stack 2 baking sheets together. Line the top sheet with parchment paper. Set aside. (Doubling the baking sheets prevents burned bottoms)
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 about half of the chocolate mixture evenly over the dough, leaving a ½ inch border around the edges. Sprinkle about ½ cup of streusel over the chocolate filling. Cut circle into 12 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 circle. On a 13x18" sheet pan I was able to fit 12 rugelach.

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 and let cool completely before eating.

*My new favourite way of toasting and skinning hazelnuts: Preheat oven to 325°F with rack in middle. Toast hazelnuts on a small baking sheet until centers are golden, about 15 minutes (cut one open to test for doneness). Place hot hazelnuts into a medium sized Tupperware container with a

tight-fitting lid and shake the container until all the outer skin of the nuts loosens and fall off the hazelnuts. Remove skinned nuts and discard skin.