



# Let's Bake!

## JENNIFER OSTERWEIL'S RUGELACH RECIPE



### Ingredients:

- Box of rolled pie crusts (or you can make your own)
- Container of whipped cream cheese
- Mini chocolate chips
- Cinnamon & Sugar (ratio of 1 T Cinnamon: 5 T Sugar)
- Raw sugar
- 1 egg

These are dairy rugelach, perfect for break fast. You can make them Parve if you use parve pie crusts, dairy free cream cheese (found in vegan section) and chocolate chips.

**Just in time for the holidays!**

## Directions:

1. Preheat oven to 350 degrees.
2. Line baking sheets with parchment paper.
3. Unroll pie crusts on wax paper.
4. Spread whipped cream cheese almost to the edge of the crust in a thin layer.
5. Sprinkle with mini chocolate chips.
6. Sprinkle with cinnamon sugar mixture.
7. Cut with a pizza cutter across and then again, until you have 16 triangles on each crust.
8. Roll each rugelach from the wide end to the narrow tip.  
Place on parchment on baking sheet.
9. Beat egg with a little water to make an egg wash.  
Brush on each rugelach.
10. Sprinkle with raw sugar (any chunky sugar).
11. Bake at 350 degrees for 20 to 25 minutes.
12. Let cool and enjoy!

## Helpful Tips:

- ♥ Use parchment so they don't stick. Parchment works much better than spraying a baking sheet.
- ♥ Let cool completely and you can put in a plastic bag and freeze. Can store in freezer up to 3 months! Just take out the day you want to use them.
- ♥ Mix up the flavors - add some raspberry preserves to the cream cheese, or toss in some toasted nuts (almonds, walnuts, pecans, chopped up), or coconut, or dried fruit (raisins, dried apricots, dried cherries)

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