

Carol's Rugelach

'Coffee and pastries' was a perennial favorite at Santa Fe JFF Sunday morning screenings and other events, and the "star" pastry was always Carol Toobin's (z"l) extraordinary rugelach. One of Carol's wishes was to share the recipe with friends, and the recipe here is hers.

Her magic touch and loving hands was likely why her rugelach was perfect every time. But try your hand for a delicious treat and sweet memory.

INGREDIENTS

Sour Cream Dough

- 1 1/4 cups bleached all-purpose flour
 - 1/4 tsp. salt
 - 1 1/2 sticks cold unsalted butter (12 tbsps)
 - 1/2 cup sour cream
- makes enough for 36 - 48 small pastries

Rugelach

- 1 recipe sour cream dough
- 1/2 cup currants or raisins
- 1/2 cup finely chopped walnuts (about 2 oz.)
- 1/2 tsp. cinnamon
- 2 large cookie sheets covered with parchment or foil

DIRECTIONS

Sour Cream Dough

1. Combine the flour and salt in the work bowl of a food processor and pulse several times.
2. Cut the butter into 15-20 pieces and add to the work bowl. Pulse repeatedly, about 20 times in all, to reduce the mixture to a fine powder. Open the cover and check the consistency occasionally to avoid processing and turning the mixture into a paste.
3. Add the sour cream to work the bowl and pulse 5 or 6 times more, or until the dough forms a coherent ball. Do not overprocess.
4. Remove the dough from the work bowl to a floured surface and press it into a 6-inch square. Wrap in plastic and refrigerate.

You can keep the dough in the refrigerator for up to 2 days or double wrap in plastic and freeze for up to several weeks.



DIRECTIONS

Rugelach

1. Divide the dough into thirds and shape each piece into a rough circle. Roll each out to about 10", place on a plate & refrigerate while preparing the filling.
2. For the filling, place the currants in a saucepan and cover with water. Bring to a boil over low heat. Drain and cool. In a separate bowl, combine the remaining filling ingredients.
3. Set a rack at the middle level of the oven and preheat to 350 degrees.
4. Remove one circle of dough at a time from the refrigerator, place it on your work surface, and paint with water. Scatter a third of the filling over the dough, then a third of the currants. With a pastry wheel, cut the dough in 12 wedges and roll each up from the edge to the point.
5. Arrange the pastries on one of the baking pans; repeat with the remaining circles of dough, filling, and currants. Place 18 pastries on each pan.
6. Bake the rugelach for about 30 minutes, checking them often. Some of the sugar always leaks out and puddles around the rugelach, and if it is unattended, it may burn. **If the bottom is beginning to darken before the entire pastry seems baked** through, lower the temperature 25 degrees, and slide another pan under the one on which the pastries are baking.
7. When pastries are done, cool them briefly on the pan, then remove to racks to cool.

Enjoy!