

The magic of rugelach is in its balance of flavors and textures - a flaky and slightly savory cream cheese crust that gives way to a sweet, irresistible filling. While traditional rugelach is filled with jam and dried fruit, our spin is filled with a decadent and addicting chocolate hazelnut spread. This easy to make and impressive treat is the perfect addition to a holiday brunch or a delicious homemade gift. If you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

Chocolate Hazelnut Rugelach

Chef'd



WHAT YOU'LL NEED:

EQUIPMENT:

- Rimmed sheet pan
- Small bowl
- Food processor
- Rolling pin
- Pastry brush
- Wire rack

FROM YOUR PANTRY:

- Salt
- Plastic wrap

KITCHEN 411

These pastries get a pretty shine and extra golden color from an egg wash. An egg wash is simply a beaten egg and water that is brushed on top of the pastry just before baking.

INGREDIENTS

- 1piece Parchment paper
- 4oz Cream Cheese
- 1stick Unsalted butter
- 1 Egg
- 1cup All purpose flour
- 1/2cup Chocolate hazelnut spread

CHEF NOTES

You may have extra of some ingredients.

ONE DOZEN

EST. COOKING TIME: 1.5 HOURS

ALLERGENS: PENDING

SKILL LEVEL:   

HOL24.8.1



1. LET'S PREP

- Preheat oven to **350°**.
- Line a rimmed sheet pan with **parchment paper**; set aside.
- Cut the **cream cheese** and **butter** into large chunks; keep separate and set aside.
- Make the **egg wash**: Separate the **egg yolk** from the **egg white** and place the egg yolk in a small bowl. Discard the **egg white**. Whisk the egg yolk with 1 teaspoon of **water**; set aside.



4. BAKE IT UP

- Roll **dough** from the 12-inch side in front of you into a tight log, using your fingers to lightly seal the ends onto the log. Repeat with the remaining dough and **chocolate hazelnut spread**.
- Place the log of **filled dough** in freezer for 10 to 15 minutes.
- Trim ends from log, and cut log into 10 to 12 even slices, cleaning the knife in between cutting each piece. Arrange on the prepared sheet pan a couple inches apart from each other. Brush each top of the **cookie** with **egg wash**.



2. MAKE THE DOUGH

- Place **flour** and a pinch of **salt** in the bowl of the food processor. Pulse to combine.
- Add **cream cheese** and process until it's fully dispersed into the flour.
- Add **butter** and process until **dough** starts to clump.
- Lay out a large piece of plastic wrap onto your work surface. Place the dough onto the **plastic wrap** and form into a flat disc.
- Place the dough in the freezer for 30 minutes.



5. LET IT CHILL

- **Bake** for 20 to 25 minutes, until golden brown on top.
- Remove from the oven and allow cookies to cool for 5 minutes on the sheet pan, then transfer to a wire rack to cool completely.



3. ROLL IT OUT

- Dust a clean work surface with **flour**.
- Divide the **dough** in half and roll first half out into a rectangle about 12 inches wide and 7 to 8 inches long, with the wider side to you.
- Thinly spread dough with the **chocolate hazelnut spread**, leaving 1/4-inch border along the side furthest from you.



6. SERVE & ENJOY

- Place the **Chocolate Hazelnut Rugelach** on a serving platter and enjoy!

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