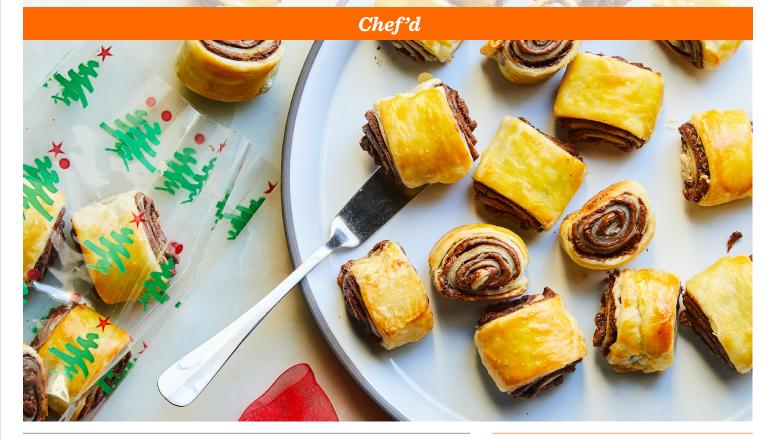
CHEF'D

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



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

 $\begin{array}{ll} 1_{piece} & Parchment \, paper \\ 4_{oz} & Cream \, Cheese \\ 1_{stick} & Unsalted \, butter \end{array}$

1 Egg

CHEF NOTES

ONE DOZEN

1cup All purpose flour ½cup Chocolate hazelnut.

spread



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.



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.



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 ¼-inch border along the side furthest from you.



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.



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.



6. SERVE & ENJOY

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

Follow us on social media and share your culinary creations! Use #GetChefd for a chance to win free meals!







You may have extra of some ingredients.

EST. COOKING TIME: 1.5 HOURS

ALLERGENS: PENDING

SKILL LEVEL: //