



RASPBERRY RUGELACH WITH NUTELLA®

Baked Good | Snacking | All year round | Banqueting

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Yields: 10 servings

Portion: 2 rugelachs

INGREDIENTS

- 2 -1/4 all-purpose flour
- 1 tsp. salt
- 1/4 cup butter
- 1/4 cup cream cheese
- 1 tbsp. baking powder
- 1 tsp. sugar
- 1/3 cup cold water
- 1 egg
- 1/2 cup raspberries
- 2 oz. melted
- 6 oz. Nutella®
- * powdered sugar, optional

Method:

Dough recipe: Add flour, salt and baking powder in bowl. Mix in while slowly adding cold water until incorporated. Add butter, sugar, egg and cream cheese into mixer



with a paddle and mix until smooth. Let dough stand for 1 hour refrigerated before rolling out. Lightly dust the cutting board with flour and roll dough to 1/4" thickness and cut into 2-1/2 inch circles. Place 1/2 tbsp. raspberries on each side of the circle and roll dough in a pinwheel shape. Brush with melted butter and bake at 350°F for 20-25 minutes until golden brown. Drizzle with 1 oz. of Nutella® and add powdered sugar if desired.
