

Rugelach

Moe's family loves these pastries with a cup of tea with lemon and honey. Moe always makes this recipe with adult assistance and supervision. Preparation time depends on the person, but plan on at least two hours. Each batch takes time to fill, roll, and bake. This recipe makes 3 dozen.

Dough

2 sticks (1 cup) unsalted butter, softened
1 8-oz package of cream cheese, softened
1/2 tsp vanilla extract
2 tbsp orange zest
1/2 tsp salt
2 cups unbleached flour, sifted

Filling

2/3 cup chopped walnuts, finely ground
1/3 cup granulated sugar
1/2 cup raisins or currants
1 tsp cinnamon

Other Ingredients

1 cup strawberry, raspberry, or marmalade jam
1 1/2-oz back of mini chocolate chips (optional)

Directions

1. In a mixer, cream the butter and cream cheese together. Add the vanilla extract and orange zest.
2. In a bowl, add the salt to the flour.
3. Gradually add the flour mixture to the creamed mixture. Blend all ingredients.
4. When a sticky dough is formed, knead it into a ball on a floured surface. Wrap the dough in waxed paper. Refrigerate until it hardens, approximately 2 hours.
5. Preheat the oven to 350 F.
6. Remove the dough from the refrigerator and divide it into 3 parts. With a rolling pin, roll one section at a time on a floured surface until it's about 1/8" thick. Place a large pie plate upside down atop the dough and cut around the outer edge with a knife. Save the extra dough to patch any holes later on. Repeat with the other two sections.
7. In a small bowl, mix together the filling ingredients and set aside.
8. Spread your jam of choice on the circular dough surfaces with a spatula. Sprinkle 1/3 of the filling mixture across each of the dough circles. If using, add some chocolate chips.
9. With a pizza cutter or knife, cut each circle into 12 triangles (like a pizza). Roll each piece into a crescent shape. Sprinkle any extra filling mixture on top.
10. Place on greased or parchment-lined cookie sheets and bake for 20 minutes, or until rugelach is a light tan and the bottom of the pastry is still soft.



Date Cookies

Mo's family loves to munch on these treats with a glass of sweet mint tea. Mo always makes this recipe with adult assistance and supervision. Preparation time depends on the person, but plan on about two hours. Each batch of date cookies takes time to mix and bake. This recipe makes 3 dozen.

Ingredients

2 cups unbleached flour, sifted
1 tsp baking powder
1/2 tsp ground cardamom
1/2 tsp salt
3/4 cup butter, melted
1 cup granulated sugar
3 large eggs, beaten
pinch of lemon zest
1 cup pitted chopped dates
1 cup slivered or chopped almonds
36 whole blanched almonds (for decoration)
finely ground almonds, pistachios, or walnuts (optional)



Directions

1. Preheat oven to 350 F
2. Sift together the flour and baking powder in a medium-size bowl. Add the cardamom and salt and set aside.
3. Beat together the sugar, butter, and eggs. Add the lemon zest.
4. In a large mixer or food processor, mix all the ingredients (except the dates and nuts) until a soft dough is formed, adding a little water if it seems too dry.
6. Blend in the dates and slivered or chopped almonds.
7. Scoop heaping teaspoons of the dough an inch apart on greased or parchment-lined baking sheets.
8. Put one whole almond on top of each cookie. If using, sprinkle finely ground nuts of your choice on each cookie.
9. Bake 15 minutes or until cookies turn golden brown. Remove and allow to cool before serving.