

MAKE AND BAKE WITH YOUR FAMILY

RUGGELACH – SWEET PASTRY

POWERPOINT CREATED BY

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Ruggelach

Equipment:

Mixer

Rolling pin

Greaseproof paper

Scales

Chopping board

Knives

Mixing bowl



Ingredients

Filling:

50g (2 oz) Brown sugar

Half teaspoon ground cinnamon

25g (1oz) chopped raisins

35g (1½ oz) chopped pecans

Pastry:

110g (4 oz) cream cheese

110g (4 oz) softened butter

150g (5 oz) flour

1 egg for glaze



Method

Beat the cream cheese with the Butter until well mixed and softened



Stir in the flour gradually.



Gather pastry into a ball on a floured surface.



Wrap the pastry in cling film or
baking paper and chill for 30 mins



On a floured surface roll the pastry
Into a 12 inch circle



Brush with beaten egg



Mix the ingredients of the filling together and sprinkle evenly over the pastry.



Cover with a sheet of baking paper
and run the rolling pin over it to
flatten the filling into the pastry.



Divide the circle into triangles. Roll each one up starting with the wider end, so it looks like a croissant.



Arrange on baking paper on a baking tray.



Brush with egg and sprinkle with Sugar. Bake at 200 degrees C for 12- 15 mins or until golden brown.



Leave to cool on a wire rack then
serve and enjoy.

