



RUGELACH COOKIES

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers



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easy

INGREDIENTS FOR 450 G

100 g	QimiQ Classic
175 g	Butter, room temperature
60 g	Sugar
175 g	Cream cheese
226 g	AP Flour
1 g	Vanilla extract
1 g	Salt

METHOD

1. Cream the butter and sugar together until fluffy. Add the cream cheese and mix well.
2. Fold in the flour, vanilla and salt.
3. Whisk QimiQ Classic smooth. Add to the cookie mixture and mix well.
4. Wrap the dough in cling film and allow to rest overnight.
5. Roll out approx. 1/4 inch thick and cut into 3 inch wide strips.
6. Spread with marmelade and sprinkle with nuts.
7. Cut into rectangular or triangular shapes. Roll up tight, brush with egg and sprinkle with sugar.