



RUGELACH

- DOUGH
- 1 Cup Sour Cream
- 1 Cup Melted Butter
- 2 egg yolks
- 3 cups of flour
- 1 tsp Baking Powder
- FILLING
- 2 Egg whites
- 1 cup sugar
- 1 cup finely chopped walnuts

- DOUGH: Mix all ingredients with the mixer and set aside
- FILLING: Beat egg whites with sugar until thick foam formed, slowly mix in chopped nuts
- PREP: Divide dough into 4 parts. Roll out each part into a large circle. Cut the circle into eight parts like pizza
- Spread the filling over each piece, then roll each piece from the wider side towards the center to form a rugelach.
- Bake at 425 F for 10-15 minutes
- Sprinkle with powdered sugar or drizzle with a chocolate syrup.

ENJOY!