

Rugelach

This classic cookie makes a festive Hanukkah treat or a sweet gift. It's more than just a cookie, it has an extra dose of antioxidants from the prunes and chocolate. The wheat germ adds fiber to the flaky topping.

Makes about 4 dozen

Ingredients

3/4 cup reduced-fat, trans fat-free margarine
8 ounces reduced fat cream cheese, room temperature
2 cups all-purpose flour, plus more for work surface
1/4 teaspoon salt
1/2 cup plus 2 tablespoons sugar
1 1/2 teaspoons ground cinnamon
3/4 cup low sugar raspberry preserves
1 1/3 cups (about 1 cup) walnuts, toasted and finely chopped
1/2 cup chopped prunes
1/2 cup bitter sweet chocolate morsels
3 tablespoons skim, non-fat milk
1/4 cup wheat germ

Directions

Whisk flour and salt in a bowl; set aside. In a large bowl, beat margarine and cream cheese with an electric mixer on medium speed. Reduce speed to low. Add flour mixture and mix to form a soft dough. Roll into a ball and wrap in plastic. Refrigerate 6 hours (up to overnight).

Preheat oven to 325° F. Whisk sugar and cinnamon in a bowl ; set aside. Divide dough into quarters. Working 1 piece at a time, roll out to a 12-by-8-inch rectangle on a lightly floured surface. With long side facing you, spread with 3 tablespoons preserves, leaving a 1/4-inch border. Sprinkle with 1/4 of the walnuts, prunes, and chocolate morsels, plus 2 tablespoons sugar mixture. Tightly roll dough into a log; place, seam side down, on a parchment or aluminum-lined baking sheet. Repeat with remaining dough.

Brush each log with milk; sprinkle with 1 teaspoon sugar mixture and sprinkle with wheat germ. Bake until golden brown, about 30 minutes. Transfer to wire racks; cool 15 minutes. Cut into 1-inch-thick slices. Store in an airtight container up to 2 days.

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Make It A Snack

Serve with Orange Spiced Tea

Wine Pairing

Port, Rose

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