THE J.M. SMUCKER Co

Jam Filled Rugalach Cookies

Prep Time	Cook Time	Serves	Difficulty
25 mins	20 mins	40	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) butter, softened
- 1 8 oz pkg (250 g) cream cheese, softened
- 3 tbsp (45 mL) sugar
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- **Filling:**
- 1 cup (250 mL) **Smucker's®** Jam or Fruit Spread
- **Assembly:**
- 1 egg, beaten

Directions

Step 1:

Cream butter, cream cheese and sugar in large bowl of electric mixer on medium speed. Add flour and mix on low speed, just until incorporated. Remove to floured surface and form into ball. Cut into quarters and shape into rectangles. Wrap each rectangle in plastic wrap. Refrigerate for at least 2 hours or for up to 24 hours.

Step 2:

Line baking sheets with parchment paper.

Step 3:

Roll out 1 piece of dough on lightly floured surface to 11” x 8” rectangle. Spread with 1/4 cup (50 mL) of jam, leaving a 1” (2.5 cm) border around edge. Roll up jelly roll style from long end. Place seam side down on prepared baking sheets. Repeat with remaining dough. Refrigerate 1 hour. Preheat oven to 375ºF (190ºC).

Step 4:

With a serrated knife, cut rolls into 3/4” (2 cm) slices. Place cookies on prepared baking sheets. Brush with beaten egg. Bake 18-20 minutes or until golden brown. Let cool on pans 5 minutes. Transfer to wire cooling racks.

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