Peach-Pecan Rugelach

Hands-on 1 hour, 15 min. Total 3 hours

Rugelach, a traditional Hanukkah treat, are small
crescent-shaped cookies made with cream cheese dough surrounding various fillings. Southern favorites—peach preserves and chopped pecans—fill these tasty treats.

2 1⁄4 cups all-purpose flour

1 cup butter,
cut into pieces

1 (8-oz.) package cream cheese, cut into pieces

1⁄2 tsp. table salt

1 (12-oz.) jar
peach preserves

1 cup toasted
chopped pecans

Vegetable cooking spray

Parchment paper

3 Tbsp. sugar

2 tsp. ground cinnamon

1. Preheat oven to 375°F. Pulse flour and next 3 ingredients in
a food processor 3 or 4 times until dough forms a small ball and pulls away from sides of bowl. Divide dough into 8 equal portions, shaping each portion into a ball. Wrap each ball separately in plastic, and chill 1 to 24 hours.

2. Place preserves in a small saucepan over medium heat. Cook, stirring often, 2 to 3 minutes or until warm.

3. Roll 1 dough ball at a time into an 8-inch circle on a lightly floured surface. Brush dough with 1 to 2 Tbsp. warm preserves; sprinkle with 2 Tbsp. pecans. Cut circle into 8 wedges; roll up wedges, starting at wide end, to form a crescent shape. Place, point side down, on a lightly greased (with cooking spray) parchment paper-lined baking sheet. Repeat procedure with remaining dough balls, preserves, and pecans.

4. Combine sugar and cinnamon; sprinkle over crescents.

5. Bake at 375°F for 15 to 20 minutes or until golden brown. Transfer to wire racks, and cool completely (about 20 minutes).

Makes 5 dozen