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Quince, Apple and Pistachio Rugelach

Prep time: 3 hours

Servings: 32

Rugelach is a traditional Jewish pastry that beautifully complements Hanukkah meals towards the end of the year. The pastry is rich and tender yet crunchy with a slightly tart tang from the cream cheese. To complement that taste, we tried a new filling, featuring flavors of sweet, sour and nutty by combining quince, apple and pistachio. The result is a spectacular melt-in-your mouth delight.

Green Valley Creamery

Ingredients

For the dough:

- 2 sticks Green Valley Creamery Lactose-Free Butter, soft
- 1 container (8oz) Green Valley Creamery Lactose-Free Cream Cheese
- $\frac{1}{4}$ cup sugar
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp salt
- 2 $\frac{1}{4}$ cups all-purpose flour

For filling:

- 1 jar high-quality quince jam or jelly
- $\frac{3}{4}$ cup dried apple rings, finely chopped
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup light brown sugar
- $\frac{3}{4}$ cup chopped pistachios, divided
- $\frac{1}{4}$ tsp cinnamon
- $\frac{1}{4}$ tsp nutmeg
- 2 Tbsp lactose-free milk

Instructions

Dough:

- In a large bowl, mix cream cheese and butter with a hand mixer until well blended and light.
- Add sugar, salt and vanilla and blend well.
- Add flour and combine to a nice dough.

- Divide dough into four equal parts, roll each into a ball with your hands and shape discs inside plastic wrap.
- Refrigerate for at least 2 hours.

Filling

- In a medium-sized bowl, combine dried apple pieces, brown sugar, all but 2 Tbsps of granulated sugar, spices, and pistachios. Set aside

Prepare Rugelach

- Take dough discs out of the fridge and let rest for 10 to 15 minutes or until workable.
- Preheat oven to 375F and line four cookie sheets with parchment paper.
- On a well-floured work surface, roll out the first dough disk into a 9-inch round and make sure it doesn't stick.
- Spread 2-3 Tbsp of quince jam evenly and sprinkle $\frac{1}{4}$ of the filling on top.
- Cut round into 8 equally sized triangular slices (like a pizza).
- Starting from the outside, wide area, carefully roll up each triangle into a small, filled crescent and bend the ends slightly toward each other.
- Place each of them on the cookie sheet with the loose end tucked down. Brush each with milk and sprinkle with reserved sugar. Bake for 12-15 minutes on the middle rack.
- Let cool completely before serving.