

Pumpkin Rugelach with Cream Cheese Icing

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Yield: 3 dozen

*2 cups butter, softened
12 ounces cream cheese, softened
1/8 teaspoon salt
3 3/4 cups all-purpose flour
1 can (15 ounce) pumpkin
3 tablespoons sugar
3 tablespoons honey
1 teaspoon vanilla
4 1/2 teaspoons ground cinnamon
1 cup sugar
1 large egg
1 tablespoon 2% milk*

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*12 ounces cream cheese, softened
1 cup confectioner's sugar
2/3 cup 2% milk
1 teaspoon vanilla extract*

Preparation Time: 40 minutes

Bake Time: 20 minutes

In a large bowl, cream the butter, cream cheese and salt until blended. Gradually beat in the flour. Divide the dough into three portions. Shape each into a disk. Wrap and refrigerate for one hour.

Preheat the oven to 350 degrees.

In a bowl, combine the pumpkin, three tablespoons of sugar, the honey and vanilla. In a bowl, mix the cinnamon and one cup of sugar.

On a lightly floured surface, roll each portion of dough into a fourteen-inch circle. Spread each circle with one third of the pumpkin mixture and sprinkle with one cup of the sugar mixture.

Cut the dough into twelve wedges. Roll up from the wide ends. Place two-inches apart on parchment-lined baking sheets, point side down. In a bowl, whisk together the egg and milk. Brush the mixture over the pastries. Sprinkle the pastries with the remaining sugar mixture.

Bake until the bottoms are browned, 18 to 22 minutes. Remove from the pans to wire racks to cool completely.

In a small bowl, beat the icing ingredients. Drizzle the icing over the pastries. Let stand until set.

Per Serving (excluding unknown items): 9156 Calories; 619g Fat (60.0% calories from fat); 118g Protein; 812g Carbohydrate; 19g Dietary Fiber; 1965mg Cholesterol; 6190mg Sodium. Exchanges: 24 1/2 Grain(Starch); 8 1/2 Lean Meat; 1/2 Non-Fat Milk; 118 Fat; 27 1/2 Other Carbohydrates.