



From the Recipe Box of Moon Shine Trading Company™

Ishai's mother, Anita, makes THE BEST rugelach.

GRAMMA ANITA'S RUGELACH

Preheat oven to 350°. Lightly grease baking sheets.

DOUGH: 1/2 lb. butter
1/2 lb. cream cheese
2 cups flour

FILLING: 1 - 9 oz. jar Honey Apricot Spread or Apricot Cherry Spread;
cinamon and shopped nuts
OR Chocolate Nut Spread Crèmes

Soften the butter and cream cheese. Combine until smooth. Add flour mixing well. Refrigerate for 2 hours.

Roll dough into circles about 8 - 10 inches across.

Spread with Honey Apricot or Apricot Cherry and sprinkle with cinna-
mon and nuts. OR spread with your favorite Chcolate Crème.sCut into wedges.
Roll starting with the outside wide edge. You will have a little point on top. Ar-
range on a greased cookie sheet.

Bake for about 15 minutes at 350° until golden and delicious!

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