



## Sun-Maid® Pure Milk Chocolate Raisins Chocolate Hazelnut Rugelach

### Dough:

7 tablespoons salted butter, softened at room temperature  
4 oz. cream cheese, softened at room temperature  
1 cup all purpose flour (plus more for rolling)  
1/4 cup almond flour

### Filling:

2/3 cup hazelnut spread  
1 cup roughly chopped Sun-Maid Pure Milk Chocolate Raisins  
1/2 finely chopped walnuts  
1/2 cup granulated sugar

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper. Set aside.

Cream together the butter and cream cheese until light and fluffy.

Sift together the flours and cocoa powder. Gradually add into the butter mixture. Mix until the dough comes together. Divide the dough in half. Roll each half into a ball, then flatten, wrap in plastic wrap, and refrigerate for one hour.

Lightly sprinkle a work surface with flour. Roll one portion of the dough into a 10-12 inch circle (the dough should be about 1/8" thick). Spread 1/3 cup of the hazelnut spread over the dough, leaving about a 1/4" border around the outer edges. Sprinkle with 1/2 cup chopped Sun-Maid Pure Milk Chocolate Covered Raisins and 1/4 cup chopped walnuts.

Using a pizza wheel slice the dough into 8 triangles (much like a pizza). Starting at the wide top, roll the dough until you reach the thin end point. Roll each piece in the granulated sugar and place onto the prepared baking sheet. Repeat with the second dough round.

Bake for 22-24 minutes. Cool on the sheet for 10 minutes before transferring to a cooling rack.

Recipe: Kim Van Dunk from Caldwell, NJ

