

# RISÉ'S RECIPE OF THE WEEK

Coming to Zoom on Sunday, January 3, 2021 from 10:00-11:00

<https://us02web.zoom.us/j/81008954186?pwd=VWZTVWxKbllSUW93U2d1TUp0WnBtZz09>

Rise's Kitchen

Let's Get Rolling!

Featuring the preparation of Catering's popular rugelach as well as other sweet and savory treats to roll from this versatile dough.

Here is the featured recipe. If you would like to bake along with Risé, please prepare the dough ahead of time.

*Cream Cheese Dough Rugelach*

*Yield: 36 cookies*

*1 cup salted butter, room temperature, cut into 1 inch slices*

*8 ounces cream cheese, room temperature, cut into chunks*

*2 cups all purpose flour*

*Directions:*

*Cream butter and cream cheese together using mixer or processor.*

*Add flour and mix until dough forms. Do not over beat!*

*Chill for a few hours or overnight.*

*Filling ingredients to have handy:*

*For Sweet variety: brown sugar, granulated sugar, chopped nuts, mini chocolate chips, nutella-like spread, jams, cinnamon*

*For Savory variety: feta, sun-dried tomatoes, chopped spinach, grated parmesan, sauteed onions*