# Rugalahs

Makes about 48 cookies

1. pkg. (250g) cream cheese, softened

250 mL butter, softened

25 mL sugar

500 mL flour

Filling:

250 mL coarsely chopped, pecans, toasted

125 mL golden raisins (optional)

50 mL sugar

50 mL packed brown sugar

4 mL cinnamon

175 mL apricot jam

Topping:

1. egg, lightly beaten

25 mL coarse or granulated (regular) sugar

* 1. Preheat oven to 350 F.
	2. In bowl, beat cream cheese with butter until fluffy; beat in sugar. Stir in flour in 2 additions. Form into ball; cut into quarters and shape into discs. Wrap each in plastic wrap; refrigerate for 2 hours (20 minutes at school). *(Make ahead: refrigerate for up to 24 hours, let stand at room temperature for 15 minutes)*.
	3. To toast pecans, in a dry frying pan over medium heat, cook pecans until fragrant. Remove pecans from hot frying pan to stop cooking.
	4. Filling: in bowl, stir together pecans, raisins (if using), both sugars and cinnamon. In a separate bowl, stir jam with 5 mL water.
	5. On lightly floured surface, roll out disc into 11 inch (28 cm) circle. Spread 50 mL of jam evenly over top; sprinkle with one-quarter of nut mixture. Cut into 12 pie shaped wedges. Start at wide end, roll up each wedge to form crescent; place, about 2 inches (5 cm) apart on parchment paper lined cookie sheets. Repeat with remaining dough and filling. *(At home: Refrigerate for 30 minutes).*
	6. Topping: brush egg over crescents. Sprinkle with sugar. Bake in centre of 250 F oven until golden, about 25 minutes. Transfer to racks and let cool completely.