

Marcia Gantz says these **Rueglach-nut-crescent Pastries** are a family favorite. "These freeze very well."

Dough: 1 cup unsalted butter (2 sticks) - room temp.

6 ounces cream cheese- room temp

2 cups all-purpose flour

Filling: 1 cup chopped walnuts

1 cup sugar

1-1/2 tsp. cinnamon

Glaze: 1 cup confectioner's sugar

1-2 tablespoons milk

½ tsp. vanilla extract

Small amount of additional melted, unsalted butter to brush on rolled out dough

1. Make dough: Mix all ingredients in a large bowl with a large fork or spoon. Form into 4 equal balls and flatten each into a disk. Wrap in waxed paper and chill at least one hour or up to 2 days. (Or you can freeze the dough).

2. Make filling: Mix all ingredients in a medium bowl. Set aside.

3. Make glaze: In a medium bowl, stir in all ingredients to make a smooth, thin glaze. Set aside.

4. To make Rueglach: Roll out one disk into a 12" circle, brush generously with the melted butter, then spread ½ cup filling evenly over the dough. Cut dough into 12 wedge-shaped pieces, like a pie. Roll each into a crescent shape, starting at wide end of wedge. Place on ungreased cookie sheets and bake at 350 degrees for 15-20 minutes, or until golden brown. Remove to cooling racks. (Continue with other disks until all dough used). When cool, drizzle glaze over each piece with a small spoon.