

Cinnamon and Walnut Roulade

Ingredients-

Cream Cheese and Sour Cream Dough

2 ¼ cups (11 ¼ ounces) unbleached all-purpose flour

1 ½ tablespoons sugar

¼ teaspoon salt

16 tablespoons (2 sticks) cold unsalted butter, cut into ¼-inch pieces

8 ounces cold cream cheese, cut into ½-inch chunks

2 tablespoons sour cream

Filling-

1 cup (7 ounces) sugar

1 tablespoon ground cinnamon

⅔ cup apricot preserves, processed briefly in a food processor to break up large chunks

1 cup raisins, preferably golden

2 ¼ cups walnuts, chopped fine

Egg Yolk and Milk Glaze-

2 large egg yolks

2 tablespoons milk

Instructions-

For the dough: Place the flour, sugar, and salt in a food processor and pulse to combine. Add the butter, cream cheese, and sour cream; process until the dough comes together in small, uneven pebbles the size of cottage cheese curds, about sixteen 1-second pulses. Turn the mixture onto a work surface, press into a 9 by 6-inch log. Divide the log into 4 equal portions, and press each portion into a 4 ½ by ¾-inch disk. Place each disk between two sheets of plastic wrap and roll it out to form an 8 ½ -inch circle. Stack the dough circles on a plate; freeze 30 minutes (or up to 1 month, stored in a zipper-lock freezer bag).

For the filling— Meanwhile, mix the sugar and cinnamon in a small bowl; set aside with the other filling ingredients. Line 2 large, heavy rimmed baking sheets with parchment paper. Working with one round at a time, remove the dough from the freezer and spread 2 ½ tablespoons preserves, ¼ raisins, 2 tablespoons cinnamon sugar, and ½ cup walnuts, in that order, over the dough; pat down gently with your fingers.

For crescents- Cut the dough round into 8 wedges. Roll each wedge into a crescent shape and place the crescents 2 inches apart on prepared sheets. Freeze the crescents at least 15 minutes.

For roulades- Starting from the long side, roll the dough tightly into a cylinder, taking care not to squeeze any filling out the sides as you roll. Cut off a ¼ inch section from each end of the cylinder and discard it. Cut the roll into 1-inch pieces. Place them seam-side down on the parchment paper-lined baking sheets. Freeze them for 15 minutes, then bake as directed.

To glaze and bake- Adjust the oven racks to the upper- and lower-middle positions and heat the oven to 375 degrees. Whisk the egg yolks and milk in a small bowl until smooth. Brush the tops and sides of the frozen crescents with the egg-and-milk mixture. Bake the crescents until pale gold and slightly puffy, 21 to 23 minutes, rotating the baking sheets front to back and top to bottom half-way through the baking



time. Immediately sprinkle each cookie with a scant teaspoon cinnamon sugar; carefully transfer the hot, fragile cookies to a wire rack using a wide metal spatula. (The roulade can be stored in an airtight container up to 4 days.)