

# Cinnamon-Raisin Rugelach

Stuffed with raisins, pecans, crystallized ginger, and cinnamon, these rugelach cookies come together quickly thanks to the hack of store-bought pie crust.

## Ingredients:

- 1/2 cup boiling-hot water
- 3/4 cup raisins
- 1/3 cup pecans
- 2 tbsp chopped Paradise™ Crystallized Ginger
- 1 tbsp ground cinnamon
- 1 tbsp granulated sugar
- 1/2 (14.1 oz) box Pillsbury™ Refrigerated Pie Crust
- 1 large egg
- Turbinado sugar (optional)



## Directions:

Preheat oven to 425°F. Line a large baking sheet with parchment. In a small bowl, pour hot water over the raisins and let sit 10 min., then drain. To a food processor, add raisins, pecans, crystallized ginger, cinnamon, and granulated sugar. Pulse until spreadable consistency, adding 1 tbsp water if the mixture is too thick.

Unroll 1 pie crust. Top the dough with cinnamon-raisin mixture, leaving 1/2-inch rim. With a sharp chef's knife or pizza cutter, cut pie crust round into 16 wedges. Starting from the widest end, roll each wedge up, tucking filling inside. Arrange on prepared baking sheet with tips of dough tucked underneath, spacing cookies 1 inch apart.

In a small bowl, beat the egg with 1 tbsp water. Brush rugelach tops with the egg wash and, if desired, sprinkle with the turbinado sugar. Bake 22–25 min., until puffed and golden brown. Store in an airtight container for up to 5 days.

This recipe is featured in the [December 2023 issue of Savory Magazine](#) for Giant Food, Giant Food Stores, Martins Food, and Stop & Shop.