**Rugelach**

**Dough**

¼ cup unsalted butter

4 ounces package cream cheese

2 tablespoons white sugar

pinch of [salt](http://allrecipes.com/recipe/rugelach-2/detail.aspx)

½ cup all-purpose [flour](http://allrecipes.com/recipe/rugelach-2/detail.aspx)

**Filling**

2 tablespoons white sugar

3/4 teaspoon ground cinnamon

¼ cup walnuts or pecans, chopped

¼ cup brown sugar

¼ cup mini chocolate chips

**Directions**

1. Cut cold butter or margarine and cream cheese into bits. Combine butter, cream cheese, sugar and salt until smooth. Add the flour and mix until incorporated.
2. Give the dough two single book folds in succession. Wrap in plastic wrap and chill 2 hours or up to 3 days.
3. Roll each the dough very thin on floured surface into a rectangle shape.
4. Egg wash one edge, lengthwise, about 1” wide.
5. Combine sugar and cinnamon and sprinkle over dough, not including the edge that was egg washed.
6. Mix the walnuts, brown sugar and chocolate chips together. Sprinkle over cinnamon and sugar.
7. Roll the strip gently and somewhat tight toward the egg wash. With chefs knife or pizza cutter, cut each roll into triangle pieces, making certain to leave the narrow point of the triangle edge about ¼” wide so that the rolled edge does not separate.
8. Place on ungreased baking sheets.
9. Preheat oven to 350 degrees F (180 degrees C).
10. Bake them in the center rack of your oven 20 minutes until lightly golden. Cool on wire racks. Store in airtight container...they freeze very well.