



Plum & Walnut Rugelach

Ingredients:

4 tablespoons butter, melted

1/4 cup **Plum Fruit Vinegar**

1/3 cup granulated sugar

1-2 tablespoons all purpose flour (for dusting your work surface)

1 sheet puff pastry

1 cup shelled walnuts, chopped

1 egg yolk, beaten with 1 teaspoon of water

caster sugar for sprinkling

Instructions:

In a small bowl, whisk to combine the butter, balsamic and sugar. Set aside.

Sprinkle your work surface with a little flour and roll the puff sheet into a large 12x12 square. Brush the square, evenly, with balsamic-butter mix and sprinkle with chopped walnuts.

Cut the pastry into large even squares and divide those squares into 2 triangles.

Roll the triangles, starting at the long side (bottom of the triangle). Press the point of the triangle into the pastry to seal.

Place rugelach on a parchment lined baking sheet. Brush each with a little egg wash and sprinkle lightly with caster sugar. Place baking sheet into the freezer, chill for 15 minutes or until firm.

Preheat oven to 375°F. Bake rugelach for 12-15 minutes or until golden brown and cooked through. Remove from the oven and set aside to cool on a wire rack.