



## Fig and Walnut Rugelach

### Ingredients

- 4 tablespoons butter, melted
- 1/4 cup [Fustini's Fig balsamic](#)
- 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
- sugar for sprinkling

### Directions

#### Step 1.

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

#### Step 2.

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.

#### Step 3.

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.