

Sugar Free Rugelach –

No artificial ingredients. Safe for diabetics. Makes 64 cookies (32 servings). Printed from **Allrecipes**, Submitted by **Warren P. Silberstein, M.D.**

1 cup margarine	1 cup chopped raisins
8 ounces cream cheese, softened	1 cup chopped walnuts
2 3/4 cups all-purpose flour	2 tablespoons ground cinnamon
2 teaspoons vanilla extract	1 cup apricot spreadable fruit

Directions

1 Cream together the margarine and cream cheese in the bowl of an electric mixer. Blend in the vanilla. Mix in the flour. Chill the dough.

2 To make the Filling: Mix together the chopped raisins, chopped walnuts, and cinnamon. If you have a food processor, place the whole walnuts and raisins into the bowl, sprinkle with the cinnamon, and chop them together by processing in short pulses.

3 Divide the dough into 4 equal portions. Roll out each portion into a 10 - 12 inch circle 1/8 inch thick on a lightly floured board or between two sheets of waxed paper.

4 Spread a light layer of preserves (approximately 2 tablespoons) onto each dough circle. Sprinkle each circle with approximately 1/4 cup of the chopped nut-raisin-cinnamon mixture.

5 Cut each circle into 16 wedges using a pastry cutter or a pizza cutter. Roll each wedge from base to point. Place point down on a lightly greased or parchment lined baking sheets.

6 Bake for 15-17 minutes at 375 degrees F (or until golden). Remove to racks to cool.