

# RUGALACH

**5 C. flour**  
**3/4 C. sugar**  
**3 tsp. baking powder**  
**1 lb. butter**  
**2 eggs**  
**1 C. sour cream**

**1. Combine flour, sugar, and baking powder. Cut in butter until mixture is mealy.**  
**2. Make a well in the center and add the eggs, and sour cream; then knead into a dough.**  
**3. Refrigerate for at least 1 hour.**

**1-lb jar fruit preserves**  
**1/2 C. ground almonds**  
**1/4 C. sugar**  
**1 Tbs. cinnamon**



**4. Divide dough into 8 pieces and roll each into 9-inch circles. Spread with fruit preserves & cut into 8 wedge-shaped sections. Roll up each wedge, starting from the large end & ending with point; curve to form crescent-shaped rolls.**  
**3. Combine ground almonds, sugar, & cinnamon and dip each crescent into the mixture before placing on a greased cookie sheet. Bake at 375° for about 15 minutes, or until golden brown. *Makes about 5 dozen.***