

WINNER

2010 Sonoma Marin Fair

Bake it with Pinot Noir Competition

**Sponsored by
James Family Cellars**



By Amy Lichy
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Rugelach

2 cups flour

1/4 teaspoon salt

1 cup unsalted butter

1 (8oz) package of cream cheese

1/3 cup sour cream

1/2 cup white sugar

1 tablespoon cinnamon

1 cup James Family Cellars Pinot Noir glazed walnuts – finely chopped

1/2 cup James Family Cellars Pinot Noir infused raisins – finely chopped

Instructions:

- Cut cold butter and cream cheese into little pieces.
- In food processor, pulse flour, salt, butter, cream cheese and sour cream until crumbly.
- Pour out mixture. Shape into 4 equal size disks. Wrap separately and chill 2 - 24 hours.
- Roll each disk into a 9 inch round. Keep other disks chilled until ready to roll.
- Combine sugar, glazed walnuts, cinnamon and infused raisins. (see recipes below)
- Sprinkle round with sugar/nut mix, pressing lightly into dough.
- Cut each round into 12 slices, pizza style.
- Roll wedges from wide to narrow.
- Place on ungreased cookie sheet. Chill 20 minutes before baking.
- Bake chilled cookies at 350 degrees on center rack of the oven about 22 minutes until lightly golden. Cool on wire rack.

Pinot Noir Glazed Walnuts

2 cups walnut halves

3/4 cup white sugar

1/4 cup James Family Cellars Pinot Noir wine

- Combine all ingredients in micro-safe bowl.
- Cook in microwave on high for about 8 minutes. Stir several times during cooking.
- Remove just as sugar begins to caramelize (brown).
- Pour out onto greased cookie sheet. Separate into pieces.
- Cool completely.

Pinot Noir Infused Raisins

1/2 cup raisins

3/4 cup James Family Cellars Pinot Noir wine, warmed

- Combine in vessel large enough to cover raisins with warmed James Family Cellars Pinot Noir wine.
- Let stand until cool.
- Drain.
- Towel Dry.
- Finely chop.