Rugelach

1 1/2 cups flour

1/4 cup sugar

1/4 teaspoon salt

6 ounces cream cheese

10 Tablespoons butter, chilled

1/4 cup sour cream

2/3 cup nutella

1 egg

1 Tablespoon raw sugar

Process flour, sugar and salt in food processor for 5 seconds.

Add cream cheese and pulse 5 times.

Add butter and pulse until the dough is the size of large peas.

Add sour cream and pulse 10 seconds.

Transfer dough to counter and divide in half.  Form each half into a 4" disk.

Wrap disks individually and refrigerate at least 1 hour and up to 2 days.

Roll each disk into a 12" circle.

Spread 1/3 cup Nutella over each circle.

Cut into 16 wedges.

Roll up each triangle, starting at wide edge.  Place on baking sheet.

Beat egg with 1 T. water.

Brush tops of cookies with egg wash.

Bake 30-35 minutes at 375.