



Dorothy's Diosh

Diosh is a Hungarian pastry that is similar to rugalach but it made from rolling the dough into one large log and then slicing it after it is baked. There is a version that is made with chocolate called Kokosh and Diosh is made with jam and nuts.

8 oz Cream Cheese
½ lb (2 sticks) butter
2 cups All purpose flour
1 Egg yolk + 1 egg for egg wash
1T Sour cream
¼ cup Sugar
½ t Salt
For the filling:
1-2 cups Walnuts, chopped finely
½ cup Sugar
½ t Lemon Zest
1t Vanilla extract
8oz Apricot jam

Combine cream cheese, butter, egg yolk, sour cream, sugar and salt. Mix well. Add flour. Divide the dough into two balls. Wrap them in plastic wrap and chill dough for several hours. Working with half the dough at a time, roll out thin in the shape of a large rectangle, about 8 x 10.

In a small bowl, combine all the ingredients for the filling. Spread half the mixture on the rolled out dough, leaving a 1 inch border on all sides. Roll the dough into a log- from the taller side of the dough. Once it is all rolled up, place on a baking sheet lined with parchment paper. Brush with egg wash. Bake for about 40 min at 350 degrees. Repeat with the second half of the dough or freeze the dough.

Allow diosh to cool, then slice into thick pieces and serve.