

to overlap stitched piece halfway. Continue wrapping tightly in one direction so that ribbon overlaps itself evenly a quarter width at bottom, a half width at top. (If you run out of ribbon partway around, stitch a new piece onto the old inside the shade near the top.)

3. When frame is covered, loop ribbon once more around and pull taut from inside of frame, fastening with pin at bottom. Cut ribbon an inch below shade; fold excess up and stitch in place to inside of shade.

Sources: Mia C lampshade frame, \$9, from *Shades from the Midnight Sun*, S. Wellott Co., 66 Boulder Trail, Bronxville, NY 10708; 914-779-7237. $\frac{1}{8}$ " grosgrain ribbon, \$2 per yard, from *Hyman Handler & Sons*, 67 West 38th Street, New York, NY 10018; 212-840-8393.

Rugelach

MAKES 4 DOZEN COOKIES

- 1 pound cream cheese
- 1 pound (4 sticks) unsalted butter, softened
- 8 cups flour
- $\frac{1}{2}$ cup prune butter
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup apricot butter
- 2 eggs, lightly beaten, mixed with 2 tablespoons milk, for egg wash
- 2 cups sugar
- 2 teaspoons cinnamon

1. In the large bowl of an electric mixer, beat cream cheese and butter until creamy and smooth. Add $\frac{3}{4}$ cups of flour and combine. Add remaining flour in small batches, stopping when dough no longer sticks to sides of bowl (not all flour may be needed). If dough remains sticky after all the flour is used, add a little extra flour.

2. Remove dough from mixing bowl; divide into four equal pieces and wrap tightly in plastic wrap. Refrigerate for at least 1 hour or overnight.

3. Heat oven to 400°. On a lightly floured surface, roll dough, one piece at a time, to rectangles $\frac{1}{8}$ " thick. With a sharp paring knife, score dough into 3" squares.

4. Fill half the pastry with prune butter and half with apricot. Spoon one teaspoon of filling into one corner of each square, adding 3 or 4 raisins to the prune filling. Roll up each square from corner to corner, bending it into a crescent shape. Brush with egg wash.

5. Combine sugar and cinnamon, and sprinkle about a teaspoon over each crescent.

6. Bake on parchment-lined baking sheets for 15 minutes, or until tops are golden brown. Cool on baking racks.