

Pierogi Dough

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Ukrainian Pierogi ready to be stuffed with your favorite filling

Ingredients

- - 4 cups all-purpose flour - 1 teaspoon salt - 2 teaspoons vegetable oil - $\frac{1}{4}$ teaspoon baking powder - 1 cup warm water - 1 egg
- beaten

Instructions

1. In a large bowl mix together the flour
2. salt
3. and baking powder. Make a well in the center. In a separate bowl mix together the vegetable oil
4. warm water
5. and beaten egg. Pour into the well of the dry ingredients. Knead dough for 8 to 10 minutes. Cover dough and let rest for 2 hours. Roll out and fill as desired.