

# Strawberry Pierogi

yield: about 40 pierogi

## *Ingredients:*

### **Dough:**

3 cups all-purpose flour

1 yolk

¼ teaspoon salt

1-2 tablespoons oil

1 cup hot water

### **Filling:**

about 1lb/450g strawberries - hulled and cut into thirds (or halves if they are small)

about ¼ cup sugar

### **And:**

sour cream and sugar to serve

## *Directions:*

Make a dough: Put all ingredients into a bowl of your electric mixer and mix well until you get the smooth dough. You can also knead the dough using your hands (but watch out for hot water!).

Roll the dough but not too thin (pierogi with fruits are better when the dough is thicker) and cut into circles (using a drinking glass or round cookie cutter - about 3.5inch/9cm diameter). Put about three pieces of the strawberry on each circle, sprinkle with sugar (about ¼ teaspoon), fold each circle in half around filling to form a semicircle, and firmly press edges together with your fingers.

Cook the pierogi in salted, boiling water for about 2-3 minutes after they float to the surface.

Serve topped with sour cream and sprinkle with sugar.

Enjoy!:)