

Pierogi Dough

1 cup water

1/4 cup sour cream

1 egg

1 Tbsp olive oil

1 tsp salt

approximately 4 cups flour

1. Mix water, sour cream, egg, olive oil and salt, by hand or in the blender.
2. Incorporate liquid into 3½ cups flour, either by hand or with the dough hook.
3. Knead dough, adding additional flour as necessary. It should be dry to the touch and very elastic.
4. Use remaining/additional flour to roll out dough. Allow it to rest briefly, then cut circles to wrap pierogi filling.
5. Reuse dough as necessary.

