

CULTURE DAYS

Sour Cherry Varenyky Ukrainian Culture



Ingredients

Dough

- 3 cups of flour
- 1/2 tsp of salt
- 3 tbsp oil
- 1 egg
- 1 cup boiling water

Filling

- sour cherries
- sugar

Directions:

- In a large bowl, mix flour, salt, egg and oil together.
- Add water, and mix with a spatula. Once cooled, use hands. When the dough becomes smooth and soft, cover with plastic wrap and let rest for 15 minutes.
- Cut off a small portion of the dough.
- Roll it out thinly with a rolling pin.
- Cut out circles of dough with a cookie cutter or a drinking glass.
- In each circle, add some sugar and 3-5 cherries depending on size.
- Fold dough over, and pinch edges closed.

Cooking Varenyky

- Fill pot with water, add a little salt and set to boil.
- When water is boiling, add varenyky to water and stir so they don't stick to each other or the pot.
- After varenyky float to top and the water is boiling again, cook for 3 - 4 minutes.
- Serve with butter, sour cream and maple syrup.

ENJOY!

*You can make many different types of varenyky! Use the same dough recipe and add your favorite filling. Sauerkraut, potato, berries, cottage cheese are just a few options.

** Remember to keep your dough covered with plastic wrap while working! It drives out fast.