

Pyrohy (pierogi)

Dough:

- 5 cups flour
- 3 oz. Cream cheese
- 1 ½ cup warm milk
- 1 stick (¼ pound) butter

Mix cream cheese with flour. Melt butter in warm milk. Add to cheese and flour mixture. Mix well and let dough stand for 1 hour. Roll and cut into rounds. Fill with prepared filling and pinch closed. Drop in boiling salted water a few at a time. Cook until pyrohy come to surface. Drain. Do not rinse.

Filling:

- 1 pound farmer cheese
- 2 eggs

Mix cheese and eggs until well blended. Add salt and sugar to taste.

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