

Pierogi Recipe



Ingredients:

For the dumpling:

- 3 cups all purpose flour
- 1 tsp. butter or margarine
- $\frac{3}{4}$ cup warm water
- $\frac{1}{4}$ tsp. salt
- 1 egg

For the filling:

- 8 potatoes
- 4 tsp. butter or margarine
- 1 onion, chopped fine
- 1 c. grated longhorn cheese
- salt and pepper to taste

Pierogi Recipe

Directions:

For the dumpling: Work egg in flour with fork. Add salt, warm water and margarine; mix well. Knead until firm and soft. Cover with a slightly damp cloth and let stand for approximately 10 minutes. Roll dough to about $\frac{1}{8}$ in thickness and cut into 3 in circles; spoon filling onto one side of round and pinch edges firmly to seal. Drop pierogi into salted (optional) boiling water. Drop into cold water and drain. Pour a little melted butter on pierogi to prevent sticking.

For the filling: Boil potatoes, saute onions in butter or margarine until transparent. Mash potatoes. Add sauteed onions, cheese, salt and pepper immediately to mashed potatoes and mix well. To serve, saute onions in butter or margarine and pour over pierogi. (If pierogi are cold, add them to sauteed onion and heat slowly.) Roll out a portion of the dough. Cut with a round cutter. If you have fillings, shaped into balls, it is easier to fill. Put filling ball in the middle. Close one half over the other and flute with your fingers around the half moon.

Gob Recipe

Ingredients:

For the cake:

- ½ cup baking cocoa
- ½ cup hot water
- ½ cup shortening
- 1 ½ cups sugar
- 2 eggs
- 1 tsp. vanilla
- 2 $\frac{2}{3}$ cups flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ¼ tsp. salt
- ½ cup buttermilk

For the filling:

- 3 tbs. flour
- a dash of salt
- 1 cup milk
- $\frac{3}{4}$ cup shortening
- 1 ½ cups powdered sugar
- 2 tsp. vanilla



Gob Recipe

Directions:

For the cake: In a small bowl, combine coca and water. Mix well. Cool for 5 minutes. In another bowl, cream shortening & sugar. Add cocoa mixture, eggs, & vanilla, mix well. Combine dry ingredients. Add to creamed mixture alternating with buttermilk, mix well. Drop by rounded tablespoons 2 inches apart on greased baking sheet. Flatten slightly with a spoon. Bake at 350 degrees for 10-12 minutes or until firm to touch. Cool.

For the filling: In a saucepan, combine flour & salt. Gradually whisk in milk until smooth. Cook and stir over medium high heat until thick - about 5-7 minutes. Remove from heat. Cover and refrigerate until cool. In a mixing bowl, cream shortening, sugar, & vanilla. Add chilled milk mixture and beat for 7 minutes or until fluffy.

Add desired amount of filling to one cookie and place a second cookie on top.

Enjoy!



Pepperoni Roll Instructions

Ingredients:

- Frozen bread dough
- Egg and water
- Pepperoni (slices or cut from stick)
- Italian seasoning
- Mozzarella cheese

Directions:

Preheat oven to 400°F. Line a large sheet tray with parchment paper, and set aside. Place the thawed bread dough onto a clean work surface, Cut into 8 equal parts. Flatten out the dough to about 4x4 inch diameter. I just used my hands to flatten and spread it out. Place two slices (or one piece) of pepperoni in the center of each piece of dough. Add two slices of the cut cheese on top. Sprinkle cheese with Italian seasoning. Fold the two outer edges over the filling, then tightly roll, pinching the seams together until secure. Place seam side down on the prepared sheet tray. Repeat with the remaining rolls and place them an inch apart on the tray.

In a small bowl, whisk together the egg and water. Brush the exposed bread dough lightly with the egg wash. Bake for 10-12 minutes or until golden brown. Let cool for about 5 minutes on the tray before serving.

Pizzelle Recipe

Ingredients:

- 6 eggs
- 3 ½ cups flour
- 1 ½ cups sugar
- 1 cup margarine, melted
- 2 tbs. vanilla OR anise
- 4 tbs. baking powder

Directions:

Beat eggs, adding sugar gradually. Beat until smooth. Add cooked margarine and vanilla OR anise. Sift flour and baking powder. Beat into egg mixture until smooth. If dough is too sticky, add more flour.

Dough should be workable enough to drop by a spoon.

Get teaspoon sized amount of dough and roll into balls.

Using your pizzelle maker, drop one ball onto each side of the hot maker and close lid. Time for about 25 seconds, or until fully cooked.

Use a fork to move onto a cooling rack. Cool until hardened.



Paczki Recipe

Ingredients doughnut:

- 12 egg yolks
- 1 teaspoon salt
- 2 packages active dry yeast
- $\frac{1}{4}$ warm water
- $\frac{1}{3}$ cup butter or margarine (room temperature)
- $\frac{1}{2}$ cup sugar
- 4 $\frac{1}{2}$ cups all-purpose flour
- 3 tbs rum or brandy
- 1 cup whipping cream, scalded
- 1 $\frac{1}{2}$ cups very thick fruit preserves or jam
- Oil for deep frying



Paczki Recipe

Directions doughnut:

Beat egg yolks with salt until thick and forms peaks. Soften yeast in warm water in a large bowl. Cream butter; add sugar gradually, creaming until fluffy. Beat into softened yeast. Stir one quarter of the flour into the yeast mixture. Add the rum and half the cream. Beat in another quarter of the flour, then beat the egg yolks. Beat 2 minutes (if using an electric mixer, longer if by hand) Gradually add the remaining flour until the dough blisters. Cover the bowl with a towel or plastic wrap. Set in a warm place to rise. When doubled in bulk, punch down. Cover and let rise again until doubled. Punch down again. Roll dough on a floured surface to a thickness of $\frac{3}{4}$ inches. Cut out 3 inch round using a glass or a round cutter. To fill doughnuts, place 1 teaspoonful of preserves in the center half of the rounds. Brush edges with water. With a second round seal edges. Cover doughnuts on floured surface. Let rise until doubled in bulk, about 20 minutes. Fry doughnuts in heated oil until golden brown on both sides. Drain on paper towels. When cooled, sprinkle with powdered sugar on top. Then add speciality icing.

Paczki Recipe

Ingredients Icing:

- 1 cup rough chopped walnuts
- ½ cup diced dried apples
- 2 ½ cup powdered sugar
- Candied orange peel
- 2 tbs. softened butter
- 6 tbs, water

Directions Icing:

Mix powdered sugar and softened butter and gradually add the water until the mixture is smooth and silky (but not runny). Add chopped walnuts and diced dried apples. Mix then let sit for one hour. Spoon mixture onto individual paczki. Sprinkled with candied orange peel.

