

## Blueberry Varenyki

*Fruit filled dough pockets served cold with sour cream or whipped cream, a favorite treat of Russian children in summertime.*

### Dough:

2 medium eggs  
1 tablespoon sour cream  
½ cup milk  
½ cup water  
¼ teaspoon salt  
1 tablespoon vegetable oil  
Flour (approximately 4 cups)

### Filling:

Fresh Blueberries



In a bowl mix eggs, add milk, water, salt, sour cream, and oil. Mix well. Slowly start adding sifted flour to mixture (usually takes about 4 cups). Keep on adding flour until dough is easy to work with and does not stick to hands. Cover dough and let stand at room temperature for 30 minutes. Roll dough out with rolling pin on floured surface. Cut dough into 2 inch diameter circles (a glass works really well).

Place 2-4 blueberries in center of each circle. Pinch the sides of circle together to form a half-circle.

Please half-circles on dish. When all are stuffed, add a pinch of salt to water in a large pot and bring to a rapid boil. Add stuffed half-circles to boiling water. Let boil for 1-2 minutes. Half-circles will rise to top of pot when they are done. Remove with a slotted spoon or drain in colander. Place on platter and let cool. Best when served cold with sour cream and sprinkled sugar or with whipped cream.



Enjoy!