**Homemade Pierogi**

<https://www.kingarthurflour.com/recipes/homemade-pierogi-recipe>

106 REVIEWS 4.8 out of 5 stars SHARES 17.6k

YIELD: about 3 1/2 dozen small pierogi

Ingredients

**Dough**

2 cups (241g) King Arthur Unbleached All-Purpose Flour

1/2 teaspoon salt

1 large egg

1/2 cup (113g) sour cream

1/4 cup (4 tablespoons, 57g) butter, room temperature

**Filling**

1 cup (227g) warm mashed potatoes

1 cup (113g) sharp cheddar cheese, shredded

**To finish**

1/4 cup (4 tablespoons, 57g) butter

one medium (156g) onion, diced

**Instructions**

**DAY 1:** To make the dough: Mix together the 2 cups flour and ½ teaspoon salt. Add the egg to the flour mix and combine. The dough will be quite clumpy at this stage.

Work in the ½ cup sour cream and ¼ cup soft butter (1/2 stick) until the dough comes together in a slightly rough, slightly sticky ball.

Using just your fingertips, knead and fold the dough without adding additional flour until the dough becomes less sticky but still quite moist.

Wrap the dough well in plastic wrap and refrigerate for 30 to 60 minutes, or up to 48 hours.

**DAY 2:**

To prepare potatoes: Wash 3 potatoes, cover in water in large pot, cover pot and boil until soft. Peel potatoes and mash.

To make the filling: Combine 1 cup warm mashed potato and 1 cup shredded cheddar cheese. Stir and mash until the cheese is melted and the filling is cool to the touch. Taste and adjust the seasonings with salt and pepper.

**DAY 3:** To fill the pierogi: Roll half the dough 1/8" thick. Use a 2" round cutter to cut circles of dough. Repeat with the other half of the dough. Save the scraps; these can be snipped into small pieces and added to simmering soups.

Place 1 1/2 teaspoons of filling on each round of dough. Gently fold the dough over, forming a pocket around the filling. Pinch the edges of the pierogi to seal, then seal again with the tines of a fork.

At this point the pierogi can be frozen for up to 4 weeks, or refrigerated overnight, or cooked in a large stockpot of boiling salted water.

**DAY 4:** Cook in a large stockpot of boiling salted water. Only cook about 10 pierogi at a time, so that they have room to float without sticking. When the pierogi float, they're done. The time will vary depending of if they are fresh or frozen.

While boiling pierogis, prepare butter and onions:

Sauté the one medium diced onion in the ¼ cup butter in a large skillet until the onion begins to brown. Add the drained pierogi and cook until browned and crisped. Serve hot with additional sour cream, applesauce, or other condiments.

Tips from our Bakers

If your filling is a bit watery due to the potatoes, add a tablespoon of flour to help thicken it up.