



Welcome to the King Arthur Baking School's Virtual Pierogi class. In this 90-minute class, you'll make these delicious dumplings from scratch. We'll start with a hand-mixed dough, fill them with a traditional potato and onion filling, then brown them in butter and serve them with caramelized onions. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

King Arthur Unbleached All-Purpose Flour: 360 grams (3 cups), plus more for kneading

Egg: 1 large

Vegetable oil: 8 grams (2 teaspoons)

Salt: 1 teaspoon

Warm water: 178 grams (3/4 cup), plus more for cooking pierogi

Potato: 350 grams (1 large), cooked, peeled and cut into chunks*

Onions: 300 grams (3 medium)

Farmer's or ricotta cheese: 113 grams (1/2 cup)

Unsalted butter: 70 grams (5 tablespoons), plus more as needed

Sour cream: 227 grams (1 cup) (optional)

* To cook the potato: Dock the potato with a fork, then bake it in a preheated 400°F/200°C oven for 30 to 40 minutes, or until fork tender. Alternatively, place the docked potato in the microwave and cook on high about 5 to 10 minutes, or until tender. Set aside to cool.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing spoon (or plastic bowl scraper)

Fork

Pastry blender or potato masher (optional)

Large sauté pans: 1 or 2

Large pot for cooking pierogi



Slotted spoon or strainer

3" round cutter

Teaspoon scoop or small spoon

Metal bench knife (optional)

Mixing bowls: 3 medium

Plastic wrap

Rolling pin