

Plum Perogies

Patrica Maranda, e-mail message to Michael Miller

2 cups flour
1 level tsp. baking powder
1 heaping tbsp. butter or marg.
1/2 tsp. salt
2 eggs
About 3 oz milk not quite 1/2 cup

To make a not too stiff dough method:
Rub together dry ingredients with margarine, add egg and milk.

Roll dough about 1/4 inch thick. Cut into 2 inch squares. Place a half plum with 1 tsp sugar on each square, (use the Italian plums). If the plums are really sweet you do not need to add any sugar. Fold dough in triangle and pinch corners together. Cook the same as cheese perogies. Make bread crumbs and pour over perogies.

Plum Sauce
7 plums cut in half
1/2 cup sugar
water to cover plums
3 plum stones or more
Put in pot on stove and cook about 12 to 15 minutes, (sweeten according to your taste).

When plums are cooked put in a bowl, (to be served with the plum perogies).

Boy is my mouth watering now. These were my favorite when I was a kid.