

German Blachinda

Mary Lynn Axtman, Fargo, North Dakota, e-mail message to Michael Miller

Recipe from: *Kochbuch Der Deutschen aus Rußland: A Book of Favorite Recipes*, Heart of America Chapter, Germans from Russia Heritage Society, Rugby, ND. Page 50, submitted by Mrs. J. A. Schmaltz.

3 cups flour
1/2 cup lard
3 tsp. baking powder
1 egg
3 Tbsp sugar
1 cup milk
1 tsp salt

Stir dry ingredients. Add lard. Blend as for pie crust. Beat egg and milk. Mix with dry ingredients. Divide into about eight parts. Roll out in rounds. Put as much filling as you like on half of rolled pastry. Fold other half over filling and pinch ends together. Place on greased pan. Cut 3 little slits in top and bake till brown.

Filling:

Put 3 quarts of raw pumpkin through a meat chopper and add:

1 1/2 cup sugar
1 little onion, cut fine
1 tsp salt or to taste
a little pepper