Varenyk Dough Recipe

From UkraiVin – Cooking Ukrainian

**Dough for Ushka and Varenyky (mushroom-, potato- or cabbage-filled dumplings)**

Prep time: 5 minutes

Yield: 72 ushka (using half of the dough);

OR

50-55 varenyky (using all of the dough)

Ingredients:

3 cups all-purpose flour

½ teaspoon salt

3 tablespoons vegetable oil

1 cup cold tap water

- In food processor (with serrated blade) combine flour, salt and vegetable oil.

- Slowly add the water through the feeder until a ball of dough is formed (takes approximately 4 minutes).

- Take dough out of food processor and transfer to a bowl.

- Cover and let stand for approximately 20 minutes.

Note: if weather is humid, you may add a bit more flour.

Note: dough may be refrigerated overnight; let come to room temperature on kitchen counter several hours before rolling out dough for making ushka or varenyky.