

Pumpkin Placent

Mom Grimm

Dough: 3 c flour, 3 tsp baking powder, $\frac{1}{2}$ tsp salt, 2 good handful sugar (Bryan likes this type of measurement!) Mix. Then add enough sour cream to make a soft dough.

Filling: $\frac{3}{4}$ c ground raw pumpkin, $\frac{3}{4}$ tsp salt, 3 handful sugar, pepper to taste, a small onion chopped fine (about $\frac{1}{4}$ c) . Bake.

Method: Divide dough into 2 – then roll out about $\frac{1}{4}$ ” thick. Cut into 6-9 pieces. Shape like a peroghy but much larger. Put filling on and pinch closed. Bake at about 350° for 25 – 30 minutes until golden brown. Brush with melted butter when you remove from oven.

Note: these are not sweet but should be ate with soups (bean/potato etc)