



## **Baba Kay's Fruit Perogy Cooking Instructions**

Baba Kay always boiled her perogies. To cook, bring water to a gentle boil and place Baba Kay's frozen perogies in the boiling water, with oil added in the water. Stir gently with a wooden spoon to prevent perogies from sticking together or to the pot. When perogies rise to the top boil for another 3-5 minutes until perogies are soft and cooked.

Tip from Baba Kay: If the water is boiling too hard it can cause perogies to burst open. If water is boiling too hard, add a little bit of cool water.

Once fruit perogies are cooked, drain and toss with sugar to prevent sticking together. The perogies can be fried to add a crispy layer to the outside or served as is. Perogies can then be topped with our homemade caramel sauce, icing sugar, and then served for dessert or even a snack!

