

# Ukranian Scuffles

Conversion  
Factor

Original Yield

Desired Yield

desired yield

----- = conversion factor

original yield

Original Yield x Conversion Factor = Desired Yield

	Conversion Factor	Original Yield	Desired Yield
active dry yeast		1 T.	
lukewarm water		¼ c.	
all-purpose flour		3 c.	
sugar		3 T.	
salt		½ t.	
butter		1 c.	
milk		½ c.	
eggs, beaten		2	

1. sugar and cinnamon, for rolling
2. In a small bowl, dissolve yeast in warm water and let stand 10 minutes.
3. In a large bowl, stir together the flour, 3 Tbsp. sugar and salt.
4. Add the butter, cutting it in with a fork or pastry cutter as if you were making pie crust.
5. Add the milk, eggs, and yeast mixture to the dry ingredients. Mix well, then turn out onto a well-floured surface and knead a few times, until smooth – it will be sticky.
6. Put in a bowl, cover and refrigerate overnight. This dough is very soft and must be chilled before use.
7. When ready to bake, preheat the oven to 350°F. Divide dough into 6 parts, keeping one part out and putting the rest back in the fridge until ready for it.
8. Scatter the countertop generously with sugar and cinnamon, and roll each piece into a circle on the sugar – they should be about 1/4" thick.
9. Cut into wedges (the recipe said 12 per round if the thickness is 1/8 inch – I cut mine in 8 and the dough was slightly thicker); roll from wide end to narrow end.
10. Place on a lightly greased baking sheet about 1 inch apart and bake for 15 to 20 minutes, or until golden. Remove from baking sheet immediately and cool well. These freeze very well.