



[HOME](#)

[RECIPES](#) ▾

[ABOUT](#)

[CONTACT](#)

Moms Belyashi (Ponchiki)-Dough Recipe

September 23, 2016



These cabbage filled belyashi (aka pirozhki) are fluffy, light and soft and can also be with a sweet filling to make ponchiki (russian sweet filled fried doughnuts.)

My mom uses this dough to make both belyashi (stuffed fried buns) and ponchiki (sweet fried Russian doughnuts). Belyashi are slightly bigger and can be stuffed with meat or **braised cabbage**. Where

making ponchiki, form into smaller sized ball shapes and fill with a sweet filling like jam. This dough comes together easily, with the stir of a spoon and rises fairly quick. It is a bit tacky to work with but the end results come out fluffy and light. My mom uses water to keep the dough off her hands and the work surface but feel free to use flour instead. I recommend water as I think the end results turn out nice and light and fluffier this way but it's really up to you.



AlyonasCooking.com



Ingredients for belyashi:

- 4 cups warm water
- 2 tbsp yeast

- 2 tbsp sugar
- 1 tsp salt
- 1 egg, beaten
- 4 tbsp butter, melted
- 7 cups all-purpose flour
- 1 cup oil (for frying)

How to make belyashi:

1. Stir all ingredients (except oil) together to form a tacky dough. Cover and allow to rise for about an hour.





2. Scoop out dough into 1/4 cup balls onto a lightly watered (or floured) surface.

Tip: Dip hands and measuring cup when handling this dough it really helps the dough from stick just keep a bowl of water near you.

3. Spoon a tablespoon of filling into the center. With wet hands gather the sides and bring up to





4. Lightly pat down and fry in hot oil a few minutes on each side until cooked through and golden



Note: To make ponchiki, scoop dough out by tablespoon and fill the center with any sweet filling sides and bring to top to form a ball. Fry.





Moms Belyashi (Ponchiki)-Dough Recipe

Alyona's Cooking: Alyona's Cooking

5.0 from

Print



Ingredients

- 4 cups warm water
- 2 tbsp yeast
- 2 tbsp sugar
- 1 tsp salt
- 1 egg, beaten
- 4 tbsp butter, melted
- 7 cups all-purpose flour
- 1 cup oil (for frying)

Instructions

1. Stir all ingredients (except oil) together to form a tacky dough. Cover and allow to rise for about 1 hour.
2. Scoop out dough into $\frac{1}{4}$ cup balls onto a lightly watered (or floured) surface.
3. Spoon a tablespoon of filling into the center. With wet hands gather the sides and bring up to the top.
4. Lightly pat down and fry in hot oil a few minutes on each side until cooked through and golden brown.



www.alyonasCooking.com

Moms

Belyashi & Ponchiki

Recipe



Save

6 comments



YOU MAY ALSO LIKE

EASY French Fries Recipe

**Creamy Chicken & Mushroom
Sauce**

Hawaiian pizza

TENDER MEAT PLOV {ПЛОВ}

General Tso's Chicken

**Vareniki Recipe {Apple
Dumplings}**

6 COMMENTS

**NATALIE**

🕒 August 14, 2018 - 12:46 am

How do you make the cabbage filling?? 😊

**ALYONA'S COOKING**

🕒 August 14, 2018 - 8:01 am

Here's the recipe to my braised cabbage.

Link: <https://alyonascooking.com/2015/09/braised-cabbage/>

**NATALIE**

🕒 August 17, 2018 - 1:01 pm

How many does this make?

**ALYONA'S COOKING**

🕒 August 17, 2018 - 2:21 pm

About 35

**NATALIE**

🕒 August 18, 2018 - 3:14 pm

Never mind I made like 35-40...and some of them were huge lol so I would've probably made more if I would've made them smaller... But just wanted to cook and let you know these were the best! The dough was a little hard to work with but the end result was yumminess and totally worth it! Even the next day they were still soft and fluffy and totally delicious! Thank you for a wonderful recipe! This will be my go-to recipe for piroshki!! 😊

**ALYONA'S COOKING**

🕒 August 18, 2018 - 3:39 pm

That is so nice to hear, Natalie! Thanks for taking the time to leave feedback!

LEAVE A COMMENT

Your Comment

Name*

Email*

Website



Rate this recipe:

SUBMIT

RECENT POSTS

Breakfast Quesadillas

Fried Cabbage

TOP POSTS

1

**Creamy Baked Tilapia
Spinach Casserole**

October 12, 2016

2

**Olive Garden Chicken
Piccata copycat Recipe**

January 24, 2017

White Chicken Enchi Recipe

July 28, 2016

**Pepper Jack Bacon
Burger**

**Creamy Sauteed
Mushrooms**

 **INSTAGRAM SLIDER**



FACEBOOK



TWITTER



INSTAGRA

[About](#) [Privacy Policy](#) [Cont](#)

Copyright © 2018 Alyona's Cooking

^
BACK TO TOP