



## **Karjalan Piirakka**

*Martha Kinnunen Karling (Wife of Nels Karling)*

Makes 16 piirakka

### **Crust**

1 cup water  
1 tsp salt  
2 Tbsp melted butter  
1-1/2 cups all-purpose flour  
1-1/2 cups rye flour

### **Rice Filling**

2 cups water  
1 cup rice  
1 tsp salt  
6 cups milk  
2 Tbsp butter

### **Egg Butter**

1 cup softened butter  
3 hard-boiled eggs, finely minced  
Salt and pepper to taste

### **Baste**

1 cup hot milk  
2 Tbsp melted butter

### **Prepare Rice Filling**

1. Bring the water, rice, and salt to a boil. Stir, cover, and cook over low heat for 20 minutes, until water is just absorbed. Stir a couple of times.
2. Add the milk and butter; cover, and cook until the milk is absorbed, and rice is a thick, creamy consistency.

### **Prepare Egg Butter**

Combine the softened butter, minced eggs, and salt and pepper.

NOTE: If you refrigerate it until serving time be sure to bring it to room temperature before trying to spread it on the pies.

### **Prepare Crust**

1. Combine the water, salt, and butter in a large bowl, and stir in the white flour. Beat until smooth. Add the rye flour and blend well.
2. Turn out onto a floured board. Knead until smooth, 2 or 3 minutes.
3. Shape the dough into a log about 2 inches in diameter. Cut into 16 equal portions.
4. Dust lightly with flour. Pat each piece into a little round, then roll into a 6-inch circle. Dough will be thin.

### **Prepare Piirakka**

1. Preheat oven to 450 degrees.
2. Spread 3 tablespoons of rice filling on each circle, to within about 3/4 inch of the edge all around. Fold two sides of the dough toward the middle, then the two shorter ends to form an oval shape. Leave about a 1-inch strip of filling showing. Crimp the edges of the dough.
3. Place on lightly greased or parchment lined cookie sheet and brush with the milk/butter basting mix.
4. Bake 15 minutes and baste once midway through. Brush again when you remove them from the oven. Pies should be lightly browned.
5. Eat at room temperature or cold with the egg butter.
6. TIP: The rye dough can get tough as it cools. To keep them soft, cover the piirakka with a lightly dampened dish towel until serving time.