

## Cheese Buttons

3 c. flour

½ tsp. salt

2 eggs

Enough water to make a soft dough (1 c. +-)

Roll to ¼ in. thick & cut into 4" squares.

Place a spoon of filling in center of each square. Fold and seal the edges. (triangular)

Filling;

2 c. dry cottage cheese

2 eggs

1/3 cup onion, chopped

Salt & pepper

Boil in water and 1 Tb. Salt for ten minutes (look ugly)

Drain. Fry in butter to a golden brown.