

CASSEROLES

STEAMED DUMPLINGS†

(DAMPFNUDELN)

- 2 cups flour
- 1 1/2 tablespoons sugar
- 1 package active dry yeast
- 3 tablespoons butter or margarine
- 1/2 cup milk
- 1 egg

Ingredients for the pot:

- milk (amount depends on the size of the pot)
- 1 teaspoon sugar
- 2 tablespoons butter or margarine

In a large bowl place flour and add yeast and sugar. Stir well until mixed. Scald milk, stir in butter or margarine and cool until lukewarm. Pour over the flour mixture, add the egg and beat until mixed. Turn out the dough on a countertop and knead until smooth. Place the dough in a greased bowl, turning it so the top of the dough is greased. Cover the bowl and let the dough rise in a warm place until double in size. Punch down the dough and knead for 2 minutes. Form a roll and cut into 6 even pieces. Form each piece into a ball.

In a large pot or Dutch oven (approximately 10" in diameter) with a tight closing lid pour in milk to approximately 1/2" inch deep. Add the teaspoon sugar and 2 tablespoons butter or margarine and lay the balls in the pot so they do **NOT** touch each other. Cover the pot and let the balls of dough rise until almost double in size. Place the lid on the pot and bring the milk to a boil. Turn down the heat and steam for 20-25 minutes. **(Do not open the lid until done.)** Place the dumplings on a plate and serve with fruit compote (purple plums are best) or vanilla sauce.

Makes 6 dumplings

