

DESSERT

YEAST DUMPLING†

(HEFEKLÖBE)

- 3 cups flour
- ¼ cup sugar
- package active dry yeast
- ⅓ teaspoon salt
- 4 teaspoons butter or margarine (melted lukewarm)
- 1 egg
- ½ cup milk (lukewarm)

In a large bowl place flour, sugar, salt, yeast, add milk, butter or margarine and egg. Beat until smooth. Turn out on a countertop and knead until smooth and elastic adding a little flour if sticky. Place in a greased bowl turning the dough so the top is greased. Cover the bowl and let the dough rise in a warm place until it doubles in size. Punch down the dough, form it into a roll and cut it into 8 equal slices. Form each slice into a ball and set them on a floured tray. Cover the tray and let the balls rise until double in size. Take a large pot with handles (at least 11" in diameter) and fill it with 1 ½ to 2 inches of water. Bring the water to a boil. Cover the pot with a towel and secure it with a string. (**CAUTION:** Do not let the towel hang down the pot so it touches the stove.) Sprinkle flour over the towel and lay the balls (dumplings) on the towel making sure they do not touch the water. Cover with a bowl resting on the handles and not touching any of the dumplings. Simmer for 20 minutes. Transfer the dumplings to a platter. If desired brown 3 tablespoons of butter and drizzle it over the top. Serve with blueberry sauce.

Makes 8 dumplings

BLUEBERRY SAUCE†

HEIDELBEERKOMPOTT

- 1 lb. Blueberries (fresh or frozen)
- ½ cup sugar
- 1 teaspoon lemon juice

When using fresh blueberries first wash them. Place the blueberries in a saucepan and sprinkle with sugar. Let them sit for ½ hour. Add lemon juice, bring them to a boil and simmer for 5-8 minutes. Let cool, add more sugar if needed. Pour over dumplings or serve over ice cream.

NO PICTURE IS CURRENTLY AVAILABLE.