

Simple Dumplings

(Klöße)



Ingredients:

2 cups all purpose Flour
1 tablespoon baking powder
1 / 2 teaspoon salt
1 / 2 cup milk
2 eggs
2 teaspoon fresh chopped parsley

Note:

You can substitute a baking mix like Bisquick for the dry ingredients.



Mix the ingredients together for the dumpling batter till it holds in a shape but not so firm that it starts to resemble bread dough. You may need to add a touch more flour, or a little more milk. The more you mix the dumplings the firmer they will be. The less you stir the lighter and fluffier and softer the dumplings are.



I poke a few holes with an old knife in the foil pie pan and put it in a large skillet with about 1 inch of water in the bottom. This keeps them from getting soggy on the bottom and I get a full on boiling steam to make these rise well.



Steam for about 3-5 minutes, until springy done. You can take one out and cut it in half to see if it is done inside.



The finished dumplings can be stored for later use if you want