



DANISH SISTERHOOD *of* AMERICA

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Recipe: Danish Dumplings

An old Danish recipe from Sena Hansen, Wisconsin. These are delicious in chicken soup.

INGREDIENTS

2 tablespoons butter
¼ cup water
⅓ cup flour
1 teaspoon salt
1 egg

DIRECTIONS

Boil the butter and water. Add flour, stirring until mixture leaves the side of the pan. Cool. Add salt and egg; beat well.

Drop dumpling dough by a teaspoon into boiling water. (Dip the spoon in boiling water before using). Do not cover the pot. Turn dumplings once.

Submitted by Aase Hansen