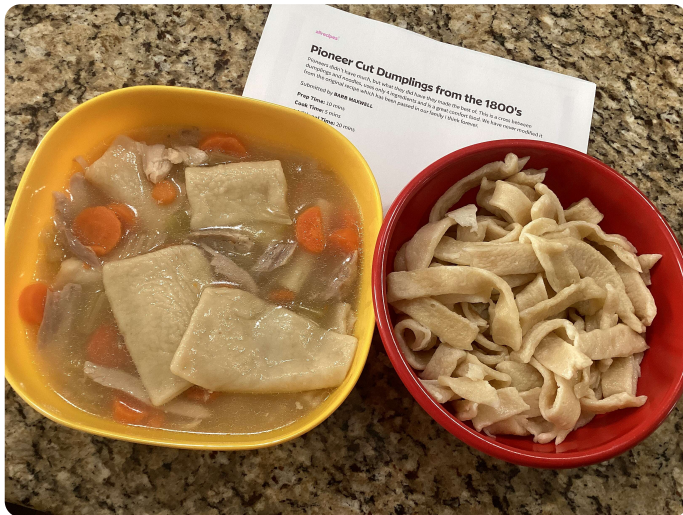




Pioneer Cut Dumplings from the 180039s

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

35 mins

Description

With just four ingredients pioneers made both dumplings and noodles This original recipe continues to be passed down through generations in our family

Ingredients

— - 3 cups all-purpose flour - 1 ½ teaspoons salt - 1 cup milk - 1 large egg

Instructions

1. Stir flour and salt together in a medium bowl. Whisk milk and egg together in a separate bowl. Add milk-egg mixture to flour and mix until it forms a dough. Knead on a lightly floured surface until smooth. Roll out to desired thickness for dumplings or roll thinner for noodles. Cut into strips
2. squares
3. or any shape you like. Let dry while you prepare broth or soup. Drop dumplings into boiling broth
4. and cook until tender. Timing will depend on the thickness of dumplings and how dry they are.