Rolled Dumplings

Jacob · 30/09/2024



Prep Time

35 mins

Dificult

Medium

Servings

8

Description

These rolled dumplings are a great addition to chicken or vegetable soup

Ingredients

— - 2 cups all-purpose flour - 2 teaspoons baking powder - 1 teaspoon salt - ? cup shortening - ½ cup milk - 2 (14.5 ounce) cans chicken broth

Instructions

1. Whisk flour
2. baking powder
3. and salt together in a bowl. Cut in shortening with a pastry blender until mixture resembles coarse crumbs. Stir in milk until a stiff dough forms. Roll dough on a lightly floured surface to a thickness of about 1/8 inch. Cut into 1-inch squares
4. diamonds
5. or strips. Bring chicken broth to a boil in a saucepan. Carefully add dumplings and reduce the heat to a simmer. Cover tightly and cook until tender
6. 8 to 10 minutes. From the Editor Nutrition data for this recipe includes the full amount of broth. The actual amount consumed will vary.