

Homemade Dumplings

Submitted by: Mildred Tapper

2 eggs, beaten
1 1/2 cups flour
1/2 cup water
1/2 tsp salt
1/4 tsp baking powder

In mixing bowl, beat eggs well
Add rest of ingredients-mix well

Drop by teaspoon into a kettle of boiling water-boil about 2 minutes (dumplings will float to top). Remove dumplings with slotted spoon into a colander, rinse under cold water.

Enjoy. Dumplings can be frozen by putting them in zip lock baggie. When adding to soups, stews, etc. add last as they are already done.