

Community Cookbook

Carmel Dumplings

Submitted by Deeann Nolan

This is my grandmother's recipe, passed down to me by my mother.

Sauce:

Brown 1/2 cup sugar
Add 2 cups of boiling water
1 cup sugar and a pinch of salt
2 tablespoons butter

Boil 10 minutes

Dumplings:

Cream together:

2 tablespoons of butter
1/2 cup of sugar

Add alternately:

1 1/2 cups flour and 2 teaspoons of baking powder
1/2 cup of milk

Directions:

1. Pour sauce in buttered cake pan and drop dumpling mix by spoonful into sauce.
2. Bake at 350 degrees for 30 minutes

