

CECILE'S DUMPLINGS

Use the Kitchen Aid Mixmaster and Fish Poacher.

Put 2 small saucers in the bottom of the fish poacher to raise rack and use more water.

Add water to reach bottom rack, cover and start water boiling.

INGREDIENTS

2 eggs

1 cup milk

1 cup Bisquick or self rising flour

2 cups flour

6 slices stale white bread, cut into small cubes.

Add milk and eggs to bowl, mix well. Add flour and Bisquick, mix well.
Add cubed bread, mix lightly.

Roll on a flour board, knead a little, make an oblong roll.

Spray rack with Pam, Add dumpling. Cover and steam for about 35 minutes.

When done, dumpling has a crack on top. If desired, cut in half in pan to check center.