

## ***FRUIT DUMPLINGS***

3 tablespoons soft butter

3 tablespoons creamed cottage cheese

3 eggs

3 tablespoons sugar

pinch salt

4 cups flour and 1 teaspoon baking powder or 3 cup flour and 1 cup Bisquick

some milk

Cream butter and cottage cheese; add eggs, sugar and salt. Add flour, one cup at a time, using milk if necessary. Dough should be stiff.

Knead well. Roll out; cut into squares or circles. Encase fruit pieces in dough, using milk to seal dough together.

Boil or steam about 15 to 20 minutes.

Serve with butter, cottage cheese, cinnamon sugar or maple sugar.

Fruits to use: Apple pieces. Apricots with pits removed or dried apricots, small prunes or fresh prunes.

Take about 3 hours to make and cook.