



Yeast Dumplings

- 1/2 cake compressed yeast (4/5-oz. size)
- 1 ½ cups lukewarm milk
- 1 tsp. sugar
- 5 cups sifted Heckers and Ceresota Unbleached Flour
- ½ tsp. baking powder
- 1 tsp. melted butter
- 1 tsp. salt
- 2 eggs, beaten
- 3 slices white bread, cubed

Dissolve yeast in ½ cup milk. Add 2 cups flour, baking powder, butter, salt, eggs and remaining milk. Beat and mix thoroughly. Let stand in warm (80-85°F.), draft-free place 1 hour. Add cubed bread and remaining 3 cups flour to dough. Mix well. Turn out onto floured board and knead well. Shape into 3 or 4 oblong dough pieces. Let rise 1 hour. Boil 10 minutes on one side; turn over and boil another 10 minutes. (Pan should be covered all the time.) Slice with a thread as soon as removed from water. These slices can be used immediately or stored in refrigerator or frozen. Cook as desired.

