

CZECH BREAD DUMPLINGS

Houskove Knedliky

Contributed by Noreen and Denny

This is one of Denny's specialities and absolutely delicious with anything, but particularly food with lots of sauce that needs mopping up. Kids and adults alike love them!



Master chef!

3 eggs
3/4 cup milk
1 tsp. salt 2 cups flour sifted with 1/2 tsp. baking powder (instant blend flour is good)
8 slices of toasted white bread cut in 1/2 inch cubes

Beat eggs for 2 mins, then add salt and milk in an electric mixer. Add flour gradually to consistency of a very thick sponge. (not too dry). Continue beating with a wooden spoon until mixture burps. Stir in bread cubes and mix thoroughly.

Shape, with wet hands, into small loaf shapes that fit into your cupped hands. Drop into a large kettle of rapidly boiling, salted water. Don't fill too full as the loaves expand. They will float on the surface. After 10 minutes turn the dumplings over and boil, covered, for another 10 mins. Drain hot water off and half fill pan with cold water to slightly cool dumplings so you can handle them. Slice into 1/2 inch slices immediately. Keep warm and loosely covered until serving time. Serve with sauce, stew or gravy.