

CHERRY DUMPLINGS 2*

“Recipe by N. Tiensvold”

Ingredients

1 quart canned sweet cherries
¼ cup sugar
2 tablespoons cornstarch
1 tablespoon lemon juice
1 ½ cups flour
¼ cup sugar
2 tablespoons baking powder
½ teaspoon salt
¼ cup butter
½ cup milk

Directions

- Drain and reserve juice
- Mix sugar & cornstarch in 2 ½ quart dish
- Mix in approx. 1 cup cherry juice.
- Microwave on high for 3-4 minutes
- Stir occasionally until thick
- Add lemon juice and pitted cherries
- Cover & microwave on high for 3-4 minutes

- Mix flour, sugar, baking powder, & salt in a bowl
- Cut in milk with a fork to form stiff dough
- Drop from tablespoon on top of hot cherries
- Space evenly

- Cover with a tight fitting lid or plastic wrap.
- Microwave on high for 5-6 minutes
- Let stand for 5 minutes

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