

CHERRY DUMPLINGS 1*

“Recipe by R. McClain”

Ingredients

1 pound pitted sweet cherries
1 cup divided sugar
1 cup water
1 cup cake flour
1 teaspoon baking powder
½ teaspoon salt
1/3 cup milk
Grated rind of medium orange

Directions

- Place cherries, ¾ cup sugar and water in a deep skillet
- Bring to boil for 2 minutes
- Reduce heat to simmer
- Mix and sift together ¼ cup sugar, cake flour, baking powder salt and orange rind into a bowl.
- Add milk and toss lightly with fork.
- Drop from tablespoon into boiling cherry syrup
- Lower heat, cover and cook gently for 20 minutes
- Serve warm with the cherry syrup

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