

Dumplings – Betty Crocker

Ingredients

1 1/2
cups Gold Medal™ all-purpose flour
1
tablespoon parsley flakes, if desired
2
teaspoons baking powder
1/2
teaspoon salt
3
tablespoons shortening
3/4
cup milk Save \$

Steps

- 1

Mix flour, parsley, baking powder and salt in medium bowl. Cut in shortening, using pastry blender or crisscrossing 2 knives, until mixture looks like fine crumbs. Stir in milk.

- 2

Drop dough by 10 spoonfuls onto hot meat or vegetables in boiling stew (do not drop directly into liquid). Cook uncovered 10 minutes. Cover and cook 10 minutes longer.