

Blueberry Dumplings

Total time 50 min

Prep: 15 min

Cook: 35 min

Yield: 8 servings

Ingredients

2 cup all-purpose flour

2 tablespoon sugar, plus 1 1/2 cups

2 teaspoon baking powder

Pinch salt

1 cup (2 sticks) butter, softened

1/2 cup milk

1 quart fresh or frozen blueberries

2 cups water

Vanilla ice cream or fresh cream, for serving

Directions

Stir flour, 1 tablespoon sugar, baking powder, and salt together into a medium bowl. Cut butter into dry ingredients, using a pastry cutter or fork. Add milk to form dough. Set dumpling dough aside.

In a large saucepan, combine berries, 1 1/2 cups sugar, and water and bring to a boil. Drop dumplings into hot boiling berries by the tablespoonful. Cover pot, reduce heat to low, and cook slowly for 20 to 30 minutes. Do not remove the lid before 20 minutes has passed, and do not stir dumplings. Serve warm with vanilla ice cream or fresh cream.