



Grandma's Danish Dumplings

1 cup butter
2 cups flour
1 cup water

1 whole egg
7 egg yolks
pinch of salt

In saucepan, melt butter; add flour and water.

Cook until dough comes clean from sides of pan.

Cool, then add salt, egg yolks and egg. Mix well.

Drop into hot soup or broth.

Dumplings are done when they rise to the top.

Add parsley to soup. (optional)

Danish Dumplings are great in a homemade soup, or as an addition to any soup or broth!