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Maple Dumplings

Ingredients for Syrup:

- 2 cups maple syrup
- 1 cup water
- 2 Tablespoons butter

Ingredients for Dumplings:

- 1 cup all-purpose flour
- 2 teaspoons sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground mace
- 1/4 teaspoon ground nutmeg
- 1 Tablespoon cold butter
- 1 egg
- 1/2 teaspoon vanilla
- 1/2 cup milk (approximately)



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4-H Camp Whitewood

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Directions:

- ~In large saucepan, combine maple syrup, water and butter. Bring to a boil over high heat then lower heat to a simmer.
- ~In a medium bowl, combine the first 6 dumpling ingredients. Cut in butter until mixture resembles crumbs.
- ~In a small bowl, beat the egg until frothy. Add the vanilla and milk;
- ~Pour the egg mixture over the flour mixture and stir slightly, just until ingredients are moistened.
- ~Drop batter by tablespoonfuls on top of the gently bubbling syrup. There should be 6 dumplings.
- ~Cover tightly and cook over low heat for 20 minutes, without lifting the lid.
- ~Serve warm in sauce dishes and pass a pitcher of thin cream.