

Easy Homemade Dumplings

Ingredients:

2 cups flour
1 1/2 teaspoon salt
1 tablespoon baking powder
2 tablespoons vegetable oil
1 cup warm water
broth
chopped chives or parsley

Steps:

- Combine flour, salt, and baking powder. Add oil and water and mix until smooth. Add a bit more water until dumplings are soft and not at all dry.
- Bring broth to a boil and add dumplings by the spoonful. Reduce heat and cook dumplings for 4-5 minutes. (Do in batches if you are using a small pan.)
- Serve dumplings in broth garnished with chopped parsley or chives as desired.



MOMMY'S BEST FRIEND