

Singing In The Kitchen July 2022

Golden Syrup Dumplings

Ingredients (dough)

1 tablespoon of butter
1 ½ cups of self raising flour
1 egg lightly beaten
2 - 3 tablespoons of milk

Syrup

1 ¾ cups of water
Small cup of sugar
1 ½ tablespoons of butter
2 - 3 tablespoons of golden syrup

Method

Rub butter and flour together until it resembles breadcrumbs
Add in egg and stir.
Add milk and make into a dough

Lightly flour a chopping board and take a spoonful of the dough and make into little balls.

Place the gold syrup into a large saucepan
Add in sugar, butter and water, stir until the sugar is dissolved.
Bring to the boil and then place dumplings into the boiling syrup and simmer for approx 20 minutes.

Note from Tania

Big thanks to my TK Club Member, Maree Blackwood for sending through this recipe. It is an absolutely delicious recipe and very easy to make!
I was actually really happy with the way these little dumplings turned out on my first try!
Definitely serve it with your favourite ice cream.

Remember, I am not a Chef!! just love to cook and share these recipes with you all.
Until next month, bon appetit!

Love,
TK xx