

Baked Dumplings (Laurine)

I only make ½ of the recipe because it is very large.

2 pkg yeast,
1 c warm water,
2 tblsp sugar,
4 c warm water,
4 egg yolks,
1 tblsp salt,
½ c sugar, and 3 c flour.

Dissolve the 2 tblsp sugar in 1 c water. Add yeast and let rise 10 min. Beat the yolks and combine with the rest of the ingredients together with the yeast. Make a smooth batter and let rise till bubbly. Work 1 c lard with 5 c flour as per pie crust. Add the above and knead well. This dough is not left to rise. Cut out into small rounds with cookie cutter and fill with cottage cheese filling.

Make them and bake them right away at 375 for 20 minutes. These freeze very well. Warm them in sweet cream.

Filling: fresh, dry cottage cheese, 1 egg, dill, salt, ½ c cooked rice, and a fried onion.