

# Bread Dumplings

Use store bought dough or when making bread save about a loaf and make little pieces (dumplings) and let them rise.

Then start with a little better than  $\frac{1}{2}$  c water in pan and a good tblsp of butter. Set burner on 5 and bring to a boil. Put salt in the water, put the dumplings in and slice some potatoes thin and put over top of the dumplings. Set burner to 6 for ten minutes and set to 7 for the remaining time (up to 20 minutes). Must remain closed tight but I lift the pan and shift so that heat is evenly distributed.

Note: I let it get crusty and serve with canned plums.