

## Dampfnudlen

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### Recipe from Connie Dahlke, Walla Walla, Washington

For 8-9" Dutch Oven

Strudel Dough:

3 cups flour\*  
3/4 tsp salt  
1 Tbsp yeast  
1 1/8 cups warm water  
1 1/2 Tbsp oil

\*may be part whole wheat flour. For accurate measure, stir flour before spooning it into the measuring cup (or may use 1 lb frozen bread dough, thawed).

Boiling Broth

1/2 onion, minced  
2-3 cloves garlic, minced  
3 Tbsp oil  
1 cup water  
1/2 bouillon cube, or 3/4 tsp salt  
1-2 Bay leaves

Instructions

Prepare flour, salt, yeast, water and oil into a bread dough. Knead well (3-4 minutes) until smooth and elastic. Cover and let rest for 10-15 minutes.

For boiling broth: saute onions and garlic in oil for 3-4 minutes until onions begin to clarify. Add water and bay leaves, bring to a low boil and simmer 2-3 minutes. Turn off heat.

Divide strudel dough into two parts. Flatten each piece into a thin sheet about 5" X 15" (may help to work on a pan-sprayed cookie sheet). Spread each dough sheet with about 1 tsp oil. Roll up dough length-wise (as for cinnamon rolls), then cut each roll into 10 pieces. Cover with a cloth or sheet of plastic wrap and let rise about 15 minutes.

In separate kettle or skillet, prepare stew or skillet dinner to serve with Dampfnudlen.

Remove bay leaves from broth. Place cut strudel pieces in warm (not boiling) broth. Let rise another 10 minutes. Turn heat to medium high and once broth begins to boil, cook uncovered over medium heat for 15 minutes. Cover with lid and cook on low heat another 10 minutes. Serve with stew or skillet dinner.

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**Patrica Maranda, e-mail message to Michael Miller**

You can use any bread dough recipe to make these. If you want you can buy the frozen bread dough at the store. You should put the dough, in the shape of buns, in the frying pan with the grease before they rise for the last time.

Once they have risen, fill the pan with water to the top but not so it will splash out when cooking. You should be able to get 12 in an electric frying pan. Cook for 20 minutes until you hear the grease crackling. Do not peak or take the lid off until done. My sister says she opens the vent on the lid of the frying pan after she hears the crackling noise to let out the steam.

Prune sauce

1 package dried prunes

brown sugar to taste

water

Put prunes in pot on stove, add enough water to cover prunes and then some. Add sugar to taste. Simmer until prunes are cooked.

We used two forks when we ate these. If you use a knife the dough will all go together and then they won't be nice and fluffy.

I hope everyone can understand these recipes.