

Rum Fruit Dumplings (Apricot/Rum)

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Adapted from various Volga River Germans from Russia heritage sources for Weihnachten, including Fullerton, ND and Manly, IA.

Syrup Ingredients:

1 1/3 c. water
1 c. honey
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/8 tsp. ground cloves
8 tbsp. peanut oil

Heat in 2-quart saucepan all ingredients over medium-low heat until mixture begins to bubble

Dough Ingredients:

3 c. wheat flour, including 1/2 cup finely ground wheat flour
1 1/2 tsp. salt
3 tsp. baking powder
1-1 1/3 c. clarified butter
1/3 c. peanut oil
1 c. milk
additional clarified butter

Mix dry ingredients. Cut in the melted butter and peanut oil, then add milk. Roll dough on floured board until approximately 9"x13" rectangle. Brush dough with clarified butter.

Fruit Ingredients:

5 c. chopped dried Turkish apricot halves, moistened with water. When apricot halves are well drained, add 8 tbsp. Bacardi white rum, set aside 15 minutes for rum to absorb fully.

Sprinkle diced rum fruit (apricots) into dough and spread within 1 1/2 inches from dough edge. Roll up dough from one long edge, like a jelly roll, and cut/slice into one inch slices. Lay slices flat in 9"x13" pan, closely crowded. Then top with poured syrup. Bake at 375° for 35-40 minutes.