



Dampfnudle

Dough

700 g Flour

1.25 teaspoon salt

7 tablespoon sugar

100g butter, cut in little pieces

Put everything together and knead the dough (until the butter is mixed with the flour).

37g yeast,

2.5dl milk

Mix the milk with the yeast.

2-3 eggs

Put the milk and the eggs in a hole in the middle of the flour mix, and knead it very well. Once you have a mass that is smooth, cover it and wait for about 1 hour (maybe a little more - the dough should have approximately doubled its size after that time).



Baking Liquid

Meanwhile, you can prepare the liquid.

7.5 dl milk

7 tablespoon sugar

130g butter

Put it in a small pot and heat it until everything's mixed.

Put half of that liquid into the baking tray.

Baking

When the dough is ready, you make small little balls of dough and put them into the baking tray as well (I'd say about the size of a tablespoon).

Then you bake it for **30-40** minutes in the lower half of an oven heated to **220** degree Celsius.

After **20-30** minutes, you can add the second half of the liquid.

Serve

Then you serve it with some kind of vanilla cream // Apple Cream.

