

Strawberry Dumplings—from Deb, at Smitten Kitchen

- 1 quart (about 4 cups)
- ¼ cup sugar
- Juice of half of a lemon
- 1 cup all-purpose flour (or gluten-free flour mix)
- 1 ½ teaspoons baking powder
- Pinch of salt
- ½ cup whole milk
- 2 Tablespoons unsalted butter

Stir together strawberries, sugar, and lemon in a large, heavy saucepan, stirring occasionally, until juicy, about 15 minutes. Bring to a simmer over medium heat, stirring occasionally.

Stir in the flour, baking powder, and salt together. Heat the milk and butter together just until the butter melts. Stir this warmed milk mixture into the flour mixture with a wooden spoon until incorporated and smooth. Gather a spoon-sized portion of the dumpling mixture into a spoon, then push it into the strawberries using another spoon.

Cover the sauce pan and reduce heat to low. Cook, until the dumpling looks dry on top, 15-18 minutes.

Let stand off heat, uncovered, five minutes.

You can drizzle with cream before serving, but you must be very careful of curdling!