



Golden Syrup Dumplings

Ingredients

1 cup Orgran self raising flour
2 tbsps cold butter cut into small cubes
1 egg (optional)
A little milk
1 cup of water
1 tbsp golden syrup
½ cup of sugar
Juice of 1 lemon

Method

Rub butter into flour to resemble breadcrumbs. Mix in egg if used and enough milk to form a stiff dough. Roll dough into small balls.

In a medium thick based saucepan bring to boil the water, syrup, sugar and lemon juice. Drop the small dough balls gently into the syrup, cover and simmer for around 10 minutes. Serve with pouring cream or Orgran custard.

Variations

Make dumplings as per golden syrup dumplings.