

# Danish Dumplings

## Ingredients

**½ cup margarine or chicken broth**  
**7/8 cup flour**

**2 cups boiling water**  
**5 eggs**

## Directions

**Add margarine/chicken broth, flour and boiling water. Mix until it forms a ball and leaves the side of the pan without sticking. Let cool slightly.**

**Add eggs, one at a time. Beat well. Salt to taste.**

**Drop by teaspoonfuls into boiling water and boil a few minutes.**

**Makes 12 servings.**

**Anita Geitz**