

## Apricot dumplings (For 4 person)

Stuffing      350 g potato-dough

8 apricots

4 sugar cube

Other          1 teaspoon cinnamon

50 g sugar

100 g white breadcrumbs

50 g butter



- Roll out the potato-dough and cut into eight equal squares.
- Wash the apricots, relieve the stone from the apricots and put  $\frac{1}{2}$  sugar cube inside in each one.
- Wrap the dough-squares around the apricots, lock right and form into dumplings
- Cook the dumplings in salt water.
- Mix the cinnamon, sugar and breadcrumbs, roll the dumplings in it and douse with foamer butter.

Cooking time: 15 minutes

Tip:

- You can serve it with fruit sauces or vanilla sauce, cinnamon- or vanilla ice cream.

Variation:

- Plums-dumplings: Use plums instead of apricots.
- Strawberry-dumplings: Use strawberries instead of apricots.
- Cherry-dumplings: Use cherries instead of apricots.
- Apricot-dumplings with curd-dough: Use curd-dough instead of potato-dough.