

## 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 ½ 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.

