



Bayerische Semmelknödel (Bavarian bread dumplings)

INGREDIENTS

- 2 cups of bread cubes, from Vienna bread or French bread
- 1 cup hot milk
- 2 large eggs, beaten
- 1/2 teaspoon baking powder
- 1 to 2 teaspoons chopped parsley
- Flour or breadcrumbs if the dough is too soft
- Salt and pepper to taste
- Optional: crumbled bacon, grated cheese, sautéed onion

DIRECTIONS

1. Cut bread in very small cubes (1/3 or 1/2 inch) and place on a baking sheet to dry. Can be done the day before.
2. Place bread cubes in a bowl and pour part of the hot milk over the bread, mix well, add more milk if needed, until all the bread is moistened, but not wet. Let rest for least 2 hours.
3. Mix in the beaten eggs, baking powder, and parsley. If you like, mix in the bacon, onions, or cheese. Add flour or bread crumbs if dough is too soft.
4. With wet hands, form round dumplings about 2 1/2 inches in diameter.
5. In a large pot, bring salted water to a boil, carefully add the dumplings in a single layer. When they come to the surface, reduce heat and simmer gently for 15 to 20 minutes with the pot partial covered.
6. Remove dumplings with a slotted spoon and lightly shake off excess water.

Note: It is good to try a “test dumpling” and should the dumpling not stay together, just add a little more flour or bread crumbs.





Böhmische Knödel (Bohemian dumplings)

INGREDIENTS

- 2 1/2 cups flour
- 1/2 teaspoon baking powder
- 2 to 4 eggs, depending on the size of egg
- 1/2 teaspoon salt
- 1 cup milk
- 2 cups bread cubes day old Vienna or French bread, cut into very small cubes

DIRECTIONS

1. Mix together flour and baking powder in a medium mixing bowl, make well in center and add the eggs and salt.
2. Mix well and add milk a little at the time until dough is very smooth, then beat until bubbles form.
3. Add bread cubes and combine.
4. Let the dough rest for at least 1 hour.
5. Bring salted water to a boil, and with a wet spoon, form dumpling and carefully add to the boiling water.
6. Reduce heat and simmer, covered, for 20 minutes.
7. Remove dumplings with a slotted spoon and lightly shake off excess water.



What to do with leftover dumplings

Cut leftover dumplings into 1/4 inch slices, melt two tablespoons of butter in a frying pan, add dumpling slices and brown on both sides.

Variation: beat 2 eggs with 1/4 cup milk and pour over the browned dumplings.

Serve with salad or a creamed vegetable, such as spinach or cauliflower.



Bayerische Kartoffelknödel (Bavarian potato dumplings)

INGREDIENTS

- 2 pounds mealy potatoes
- 1 teaspoon salt
- 3/4 cup flour
- 1 egg
- 1 egg yolk
- Toasted bread cubes, optional

DIRECTIONS

1. Boil potatoes until soft, peel while still hot, then press hot potatoes through a potato ricer.
2. Let cool slightly, then sprinkle on salt and flour, add the egg and egg yolk, and quickly knead all ingredients together—do not press.
3. Form 2-inch diameter dumplings and drop gently into salted boiling water.
4. Optional: form the dough around a teaspoon of bread cubes before cooking.
5. Carefully loosen dumplings from the bottom of pot and allow them to “swim”.
6. Simmer covered for 30 to 40 minutes.
7. Remove dumplings with a slotted spoon and lightly shake off excess water.

Variation: *Schupfnudeln* (Potato Noodles)

1. Prepare potato dumpling dough.
2. Roll small portions of potato dumpling dough into small noodles, the thickness of a finger.
3. In a frying pan, heat some butter or vegetable oil, add noodles and fry them until they are golden brown on all sides.





Böhmische Hefeknödel (Bohemian raised dumplings)

INGREDIENTS

- 2 1/2 cups flour, divided
- 1 package of dry yeast
- 1/2 cup milk
- 2 eggs
- salt to taste
- 2 tablespoons butter
- 1 tablespoon chopped parsley
- 1 1/2 cups small bread cubes

DIRECTIONS

1. Mix a soft dough with a 1/2 cup of the flour, the yeast, and the warm (100–110 degree) milk and put in a warm place to rise.
2. When bubbly, add the rest of the flour. Mix well, then add eggs, salt, melted butter, and parsley.
3. Knead to a rather firm dough. Again put in a warm place and let rise until almost double in size.
4. Lightly punch down the dough and mix in the bread cubes.
5. Form 2-inch diameter dumplings, place on a floured surface, and let rise again.

Cooking Method 1

In a large pot, bring salted water to a boil and add dumplings. Loosen dumpling from bottom of pot, allowing dumplings to “swim” and simmer, covered, for 10 to 15 minutes. Turn dumplings and simmer, covered, for another 10 to 15 minutes.

Cooking Method 2

Form a roll 2 inches in diameter and 10 to 12 inches long. Place on a clean white napkin and roll, tie the ends with string. Place in boiling water (the roll will float), reduce heat and simmer, covered, 20 to 30 minutes. Carefully remove the dumpling from the water, remove from the napkin and cut into 1/2 inch slices.