



Golden syrup dumplings

Ingredients

- Eggs 6 beaten eggs
- Milk. 300 mls
- Baking powder 3 tablespoons
- Flour 6 cups
- Butter 120 grams
- Lemons x 2 rind and juice

Sauce

Lemon verbena 6 sprigs
2 cups golden syrup
2 lemons squeezed for juice
2 oranges squeezed for juice
400 g of butter

Method

Sift flour , baking powder , and salt into a large bowl.
Rub in the butter until it resembles breadcrumbs
Add your whisked eggs and lemon rind. Stir to combine.
Gently add milk and mix dough until it just comes together.
Do not overwork your dough or it will be very tough to eat.

Combine all your sauce ingredients into a medium saucepan.
Bring your pan to the boil , then turn down immediately before it boils over.
Stir your sauce to make sure all ingredients are well combined.

Put your dough into 3 bowls, grab 3 platters and line the platters with baking paper. You now need to make space for 3 workstations
Flour your hands and roll your dumplings into a 20 cent piece size.
Place your dough balls onto the lined baking platter, and continue with your mixture.
Find a large baking tray, grease well and line with baking paper.
Carefully pour your syrup into your baking dish place the dumplings in making sure they are covered. Cook for 10 minutes then turn over and cook for another 10 minutes.