

Dumplings with plums

INGREDIENTS

2 kilos boiled potatoes



4 eggs – 200 g sugar



500-600 g flour



30 plums



INSTRUCTIONS

Cut the plums in half and pull out the stones. Mix them with a little cinnamon.



Grate the potatoes.



Make a dough from potatoes, flour, a little salt and eggs.



Roll the dough and tear it into pieces.



Fill each piece with half of a plum and make a ball (dumpling).



Put the dumplings in boiled water 5-6 minutes until they float in the water.



Separately put 5-6 spoons of oil in a pan with 200 g breadcrumbs and 200 g sugar and mix them on the fire for about 2 minutes.



By the time the dumplings are boiled, roll them in the breadcrumbs in order to be all covered.



Enjoy your meal!

