

Bavarian Topfenknodel

Source: Nina's Cookbook, Feb. '04

Ingredients

- 50 g Butter
- Salt
- 1 tablespoon Rum Or Whatever
- 2 Sugar
- 1 package Vanillasugar
- 1 small Baking Powder
- 250 g Flour
- 250 g Topfen (very Dry Quark)
- 3 Eggs
- Fine Bread Crumbs
- Butter And Sugar
- Fruit Sauce Or Fresh Berries

Method

Mix butter with 3 eggs, some salt, the rum, sugar, vanillasugar, baking powder, flour and Topfen. The dough will hold together so you can form equal size knoedeln.

Boil in saltwater until finished (?) (hopefully you will know when it is cooked). Put fine breadcrumbs with butter and a little sugar in a frying pan until slightly caramelized or brown. Put dumplings in pan and roll around.

Can be served with berry sauce or fresh sugared berries.