

# Recipe 1376

## Ingredients

1 lb. of flour, 1/2 pint of water, 1/2 saltspoonful of salt.

## Method

Mix the flour and water together to a smooth paste, previously adding a small quantity of salt. Form this into small round dumplings; drop them into boiling water, and boil from 1/2 to 3/4 hour. They may be served with roast or boiled meat; in the latter case they may be cooked with the meat, but should be dropped into the water when it is quite boiling.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*