

Plum Dumplings

1 tsp. sugar
2 Tblsp. butter
5 heaping Tblsp. cottage cheese
1 egg
1 cup flour
1 good pinch salt
8 fresh Italian plums

Cream sugar, butter and cottage cheese, add egg, mix well.
Add flour and salt, form in to a large ball.
Roll dough lightly on a floured board.
Cut in to approx. 3 inch squares.
Put a fresh plum in center of each square.
Wrap dough around plum into smooth ball by pinching edges together.
Steam covered in boiling water for 15 minutes.
Drain.
Sprinkle top with melted butter and cinnamon/sugar mix.
Eat while hot.

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