

Potato Dumplings (Kluskie)

2or 3 raw potatoes (grate in food processer)

In mixer (I use my Kitchen Aid)

Add to the grated potatoes,

4 eggs,

salt

1 tsp baking powder

Add 4 cups flour, a little at a time up to 6 or 8 cups flour.

Add warm water to get the right consistency.

It should be thick enough to put on a plate and using a large spoon,

Cut the dough from the plate and into boiling water. Dip your spoon into the boiling water every so often to cut it easier

Boil for 15 minutes then drain and rinse off.