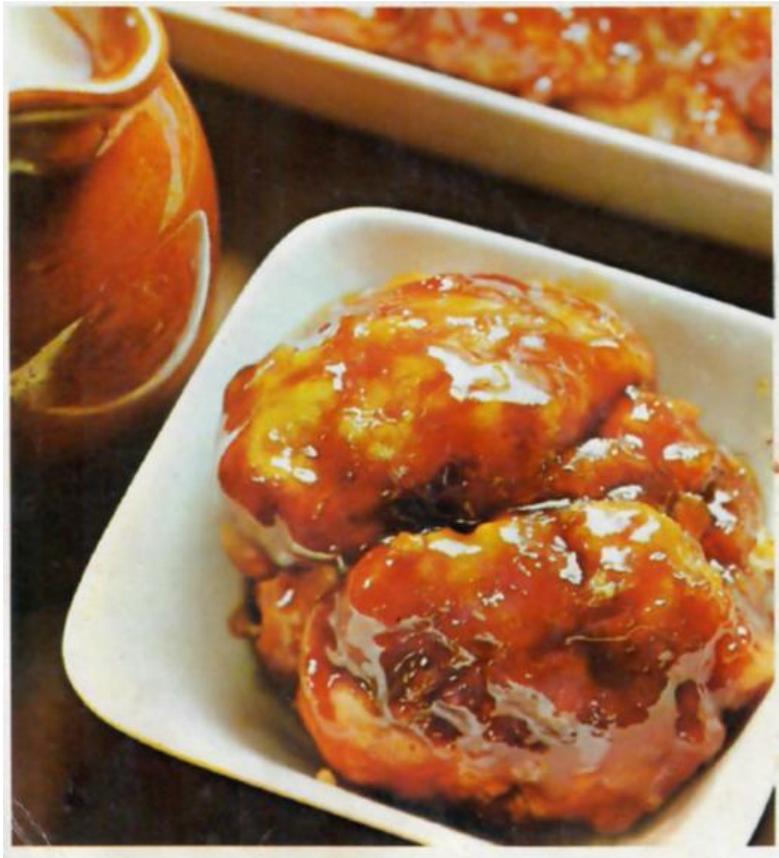


## CARAMEL DUMPLINGS



1 1/4 cups self-raising flour  
pinch salt  
30 g (1 oz.) butter

1/3 cup sugar  
1 teaspoon vanilla  
1/3 cup milk

Sift flour and salt into basin, rub in butter, add sugar. Add combined milk and vanilla, mix well.

Drop tablespoons of dumpling dough into simmering sauce. Cover, simmer 20 minutes.

Serve with whipped cream.

**Serves 4**

### CARAMEL SAUCE

30 g (1 oz.) butter  
1 1/2 cups brown sugar, firmly  
packed

pinch salt  
1 1/2 cups water

Combine all ingredients in large saucepan, stir constantly until boiling, reduce heat.