

# Austrian Plum Dumplings aka Zwetschkenknödel (“svetch-kin-knoe-dill”)

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## Why the Recipe is Special

My grandmother came to the U.S. from Austria. She used to make this special treat, though she never followed a written recipe.

## Ingredients

### Dough:

2 large potatoes  
2 cups flour (approximate)  
1 egg  
2 tablespoons butter  
1/4 teaspoon salt

### Filling:

12 “Italian prune plums” *Prunica domestica*  
6 teaspoons sugar

### Topping:

1/4 cup butter  
1 cup breadcrumbs  
3 tablespoons powdered sugar  
1/2 teaspoon cinnamon

## Directions

Dough: Cook potatoes in salted water in their skin until done. Wash in cold water and peel.

While still hot, mash in the egg, and salt, and add about 2 1/2 cups flour, mixing until the dough is firm enough to handle.

With well-floured hands, work dough into a 3" thick roll. Cut into 1/2" slices.

Roll each slice into a circle on a well-floured board, as thin as you can get. (As my grandmother aged she found it easier to buy Wonder bread, flatten each slice with a roller, cut off the crusts, and use one slice per plum.)

Filling: Remove the pit and fill each plum with 1/2 teaspoon sugar (or maple syrup!). Enclose each plum in the center of a dough circle, pinching all the edges closed (this is important to keep the juice in the dumpling).

Roll the dumpling between floured hands, until it is a smooth ball.

Cook in boiling water for about 10 minutes. Drain and roll dumplings in the topping.

Topping: In a big frying pan, melt the butter and blend in the other ingredients.

When dumplings are ready and drained, roll them in the frying pan, shaking the pan back and forth, so the topping covers all the dumplings.

Serve immediately.