

Choctaw Grape Dumplings

Ingredients

- 3 cups flour
- 1 Tbsp baking powder
- 2 Tbsp shortening or butter, melted
- 2 qts unsweetened grape juice
- 2 cups sugar

Directions

Mix the flour with the baking powder and melted shortening. Add 1 cup of water and mix into a stiff dough. Add more water if necessary to make sure it's all combined. Roll onto a floured surface and cut into very thin rectangles

Put the juice and sugar to boil in a large saucepan over high heat. Stir to dissolve the sugar. Once it's boiling add the dough pieces. Boil for 5 minutes,