

## PEANUT DUMPLINGS

3 Tablespoonfuls Butter  
 3 Tablespoonfuls Flour  
 $\frac{1}{4}$  Cupful Peanuts,  
 Ground or Peanut  
 Butter

$1\frac{1}{2}$  Teaspoonful *B. Powder*  
 2 Cupfuls *Water*  
 3 Cupfuls *Milk*  
 Pepper

Melt the butter and cook the flour in a few minutes. Add water, salt, pepper and cook until it thickens, then add milk and peanuts. When it boils drop dumplings into it and cook, covered, for twenty minutes. Use any good recipe for dumplings. Here is one for plain dumplings:

1 Cupful Flour  
 2 Teaspoonfuls Baking  
 Powder

$\frac{1}{2}$  Teaspoonful Salt  
 6 Tablespoonfuls Milk