

German Plum Dumplings (Zwetschgenknoedel)

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-mennonite-zwieback-recipe>

Ingredients:

- 1 cup quark or yogurt cheese
- 10 tablespoons butter divided
- 3 tablespoons sugar
- 1 teaspoon lemon zest
- 1 large egg
- 3/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1 dash kosher salt
- 12 plums
- 12 sugar cubes
- 5 pieces zwieback crushed, or 1 cup breadcrumbs
- 1/2 cup cinnamon sugar or confectioners' sugar

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 64 grams
3. Cholesterol: 135 milligrams
4. Fat: 34 grams
5. Fiber: 2 grams
6. Protein: 8 grams
7. SaturatedFat: 20 grams
8. Sodium: 390 milligrams
9. Sugar: 46 grams

Thank you for visiting our website. Hope you enjoy German Plum Dumplings (Zwetschgenknoedel) above. You can see more 20 russian mennonite zwieback recipe You won't believe the taste! to get

more great cooking ideas.