

## **Butterballs or butter dumplings**

**German: butter kloss**

8.5 cups very fine breadcrumbs  
1.5 cups melted butter  
3 cups boiling milk  
2 tsp allspice  
2 tsp salt  
8 eggs (or more or less)

*This will make 150 to 200 butterballs. Adjust the recipe proportionately for other amounts.*

If making breadcrumbs from your own dry bread, make sure it is very dry. Best to toast the bread pieces in a slow oven or toast slices of bread in a toaster.

Make the breadcrumbs very fine, best done in a blender or food processor. Do not use panko breadcrumbs. If bought breadcrumbs are used and they are coarse, process them to make them very fine.

Mix the breadcrumbs, melted butter, boiling milk, allspice and salt.

Let the mixture cool completely.

Mix together five or six eggs and add to the dry mix.

Make a couple of small balls, about one inch (2 cm) in diameter, and add to a pot of boiling water. If the balls fall apart in the water, add one or two more mixed eggs to the mixture and incorporate well.

Test again in boiling water, and continue this process until the balls hold together in boiling water.

Make all the mixture into small balls, which can be placed on a baking sheet covered in parchment paper and frozen, then stored in a bag or container to be used as needed to make soup.

Add the butterballs to hard-boiling noodle soup, or any broth-based soup of your choice. Simmer the soup until the butterballs are cooked. They will float to the top when ready.