

## Golden syrup dumplings

### Dumplings

2 cups self raising flour

2 tablespoons butter

2 eggs, beaten

Pinch salt

Milk

### Syrup

2 cups water

2 tablespoons golden syrup

1/3 cup sugar

1 1/2 tbsp butter

Mix flour with salt and rub in butter.

Add the eggs and stir in with a knife, adding enough milk to make a pliable dough. Divide into 12 pieces and roll into walnut sized balls.

In the camp oven, heat the water, sugar and golden syrup, stirring until sugar dissolves.

Add butter and bring to the boil.

Place dumplings in the syrup, cover and simmer gently for 20 minutes over low heat.

Serve dumplings and sauce with cream or custard.

(Increase quantities equally for a larger batch.)