

GRANDES-PERES CANADIENS (quick and easy)

Nanny Boucher, Beauceville, Quebec

Ingredients for dough:

2 cups all purpose flour

1 cup milk

4 tsp baking powder

4 tbsp butter

pinch of salt

Syrup:

2 ½ cups pure Ontario maple syrup

1 ½ cup water

pinch of salt

Combine ingredients for syrup and bring to a boil. Combine flour, baking powder and salt. Using two knives cut in butter.

When syrup mixture reaches a boil add milk to the “dough” mixture. IMMEDIATELY using a spoon drop dough balls into the boiling syrup.

Cover syrup pot, DO NOT REMOVE COVER for 20 minutes.