

Treasure Barrel

Easy Dumpling Soup

A comforting dumpling soup with tender dumplings in savory broth, perfect for family dinners.

20 min Prep time	**25 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Broth

- [ ] 6 cups chicken or vegetable broth
- [ ] 2 medium carrots, diced small
- [ ] 2 celery stalks, diced small
- [ ] 1 small onion, finely chopped
- [ ] 2 tablespoons butter
- [ ] 1 teaspoon salt (or to taste)
- [ ] 1/2 teaspoon black pepper
- [ ] 1 bay leaf

For the Dumplings

- [ ] 2 cups all-purpose flour
- [ ] 2 teaspoons baking powder
- [ ] 1 teaspoon salt
- [ ] 2 tablespoons butter, melted
- [ ] 3/4 cup milk
- [ ] 1 large egg, lightly beaten

For Finishing

- [ ] 1/4 cup fresh parsley, chopped
- [ ] Additional butter for serving (optional)

Instructions

1. In a large pot, melt the 2 tablespoons of butter over medium heat. Add the chopped onion, carrots, and celery. Cook, stirring occasionally, until the vegetables have softened, about 5-7 minutes. You'll know they're ready when the onion turns translucent and the kitchen fills with that wonderful savory scent.

2. Pour in the broth and add the bay leaf. Bring everything to a boil, then reduce the heat to maintain a gentle simmer. Let it cook for about 10 minutes to allow the flavors to meld together. This is when I usually taste and adjust the seasoning - sometimes it needs another pinch of salt.

3. While the broth simmers, make the dumpling dough. In a medium bowl, whisk together the flour, baking powder, and salt. In another small bowl, mix the melted butter, milk, and beaten egg. Pour the wet ingredients into the dry ingredients and stir until just combined. The dough will be sticky - that's perfect. Don't overmix!

4. Drop tablespoon-sized portions of the dumpling dough into the simmering broth. I use two spoons to scoop and drop - one spoon to scoop the dough, the other to push it off into the broth. Space them out so they have room to expand. Cover the pot and let them cook for 15 minutes without peeking. The steam is what cooks them through.

5. After 15 minutes, remove the lid. The dumplings should be puffed up and floating. Remove the bay leaf and stir in the fresh parsley. Let it cook for another 2 minutes to wilt the herbs. Taste one more time for seasoning.

6. Ladle the soup into bowls, making sure each serving gets plenty of broth and dumplings. If you're feeling indulgent, add a small pat of butter to each bowl. Serve immediately while it's steaming hot.

Nutrition per serving

285 kcal	12 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftover soup will thicken as the dumplings absorb more liquid - add a splash of broth when reheating
- For fluffier dumplings, make sure your baking powder is fresh
- The dough can be sticky - wet your hands slightly when forming dumplings if needed
- This soup is very forgiving - don't worry if it's not perfect, it will still taste wonderful