

AN INDEPENDENT HEALTH FOUNDATION PROGRAM

May 12th, 2015 Cooking Class

Featuring

Sue Leong
Owner of May Jen Restaurant

Dumpling Dough

Makes 36 dough portions

Ingredients:

- 2/3 cup boiling water
- 2 ½ cup flour
- 2/3 cup cold water

97-97-97-97-97-97		% Dally Value*		
Total Fat 0g		19,000	0%	
Saturated Fat 0g		0%		
Trans Fat 0g)			
Cholesterol 0mg			0%	
Sodium 0mg			0%	
Total Carbohydrate 6g			2%	
Dietary Fiber 0g			1%	
Sugars 0g				
Protein less th	an 1g			
Vitamin A 0% Calcium 0%	:	Vitamin C 0% Iron 2%		
"Percent Dally Values Your Dally Values may your calorle needs.	be higher or	r lower dep	ending on	
Table Fac	Calorles	2,000	2,500	
Total Fat Sat Fat	Less than		80g	
Cholesterol	Less than			
Sorthum	Less than		2400mg	

Calories from Fat 0

375g 30g

Nutrition Facts

Servings:36
Amount Per Serving

Calories 30

Total Carbohydrate

Serving Size:1 serving (12.7g)

Directions:

Add boiling water to flower, then mix in cold water.

Knead into a smooth dough using additional flour to prevent sticking. Let dough rest 10 minutes.

Roll dough into a long roll and cut into 36 pieces. Using a rolling pin, roll each piece into a thin 2 inch circle.





