

Slow Cooker Golden Syrup Dumplings Recipe:

Description

I remember the first time I tried golden syrup dumplings at my grandmother's house. It was a cold winter night, and she had slow-cooked the dumplings to perfection. The sweet and sticky texture of the dumplings, paired with the comforting warmth of the syrup, made me feel like I was wrapped in a cozy blanket. Since then, I've been hooked on this dessert. And now, I want to share this recipe with you.

But first, where did Golden Syrup dumplings come from?

Golden Syrup dumplings have a cool story! They first popped up in Australia and New Zealand back in the 1900s. People wanted a yummy dessert using basic stuff they had lying around. So, they took Golden Syrup, this awesome amber syrup made from cane sugar, and made it the star of the show. The dumplings themselves are made by mixing flour, butter, and milk into dough, rolled into little balls. Then, they get simmered in a pot of that golden syrup until they turn into a sticky, caramelized treat. It's a warm and comforting dessert that everyone loves, especially with a scoop of ice cream or a splash of cream.

And what is Golden syrup?

Golden syrup is a thick and amber-colored syrup with a rich, sweet flavor. It is made from cane sugar and is commonly used as a sweetener and baking ingredient. Golden syrup has a distinct smooth and viscous texture and a slightly caramelized taste. It is often used in desserts, such as cakes, cookies, and puddings, as well as in various sauces and glazes. Golden syrup is a popular ingredient in British and Australian cooking and can be found in many grocery stores as a sweet alternative to other syrups like honey or maple syrup.

Slow Cooker Golden Syrup Dumplings are the ultimate comfort food. Not only are they easy to make, but the slow cooking process allows the dumplings to absorb all the sweet syrup. Whenever I make them, I'm always transported back to that warm and cozy night at my grandmother's house. This recipe is perfect for any cold winter night or when you need a little pick-me-up. So, grab your slow cooker and let's get started!

Slow Cooker Golden Syrup Dumplings Recipe:

Ingredients:

• 1½ cups self-rising flour
• 2 tablespoons butter, softened
• 1 cup milk
• 1 cup golden syrup

Sauce:

• 2 cups water, boiling
• ½ cup brown sugar
• ¾ cup golden syrup
• 3½ tablespoons of butter, melted

Instructions:

1. In a mixing bowl, sift the flour and add the butter. Using your fingertips, rub the butter into the flour until it forms a crumbly texture.
2. Add the milk and mix until the dough comes together.
3. Roll the dough into small balls, about the size of a ping pong ball. Set aside.
4. In the slow cooker, mix together the golden syrup, butter, brown sugar, boiling water, and vanilla essence.

5. Gently place the dough balls into the syrup mixture.
6. Cook on high for 1 to 1½ hours, or until the dumplings have expanded and are cooked through.
7. Serve the dumplings hot, with a spoonful of syrup and a dollop of cream or ice cream.

Category

1. Crockpot Recipes

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