

CopyCat Cracker Barrel Chicken and Dumplings

Ingredients

2 cups Flour
½ teaspoons Baking Powder
1 pinch Salt
2 Tablespoons Butter
1 cup buttermilk
2 quarts Chicken Broth
3 cups Cooked Chicken

Directions

Started this recipe by boiling your chicken first. After the chicken is completely cooked, remove the cooked chicken and shredded it into smaller pieces. Set it aside to make the dumplings. Keep the liquid the chicken was cooked in. This created my broth.

You can also use leftover chicken for this recipe also. If you don't boil your chicken, or are using leftovers, you can heat up 2 quarts of chicken broth you purchase from the store. Or, add a bit of Better Than Bouillon Chicken Base. This stuff is amazing and gives it such a good flavor.

Combine the flour, baking powder and salt in a medium size bowl. Cut the butter into the dry ingredients with a fork or pastry blender. Stir in the buttermilk with a fork until the dough forms a ball.

Heavily flour a work surface. Roll the dough out thin with a rolling pin. Be sure to dust your rolling pin with flour before you use it to prevent sticking. Now cut the dumplings in squares about 2 inch strips. You want them all about the same size so they will all cook the same.

Put them back in the bowl the dough just came from. When you pick up the dumplings, if you notice any sticking you may want to dust them with a little bit more flour so they don't stick. The extra flour dust helps create the thicker soup sauce.

To cook them, bring the broth to a boil. Drop the dumplings in a small amount at a time, stirring while you add them.

The extra flour on them will help thicken the broth. Cook them for about 15-20 minutes or until they are not doughy.

Add the cooked chicken to the pot and dinner is done!