

Pretend Potstickers



Ingredients

Soft bread (we used whole-wheat Japanese bread)

Peanut butter

Jelly or jam for inside and/or serving (optional)

Hazelnut spread or melted chocolate for serving (optional)

Instructions

Cut circles out of bread (one piece of bread makes one dumpling). Use a round cookie cutter if you have one. If not, you can use a small cup, depending on how big your dumpling press is or how big you want your dumplings.

It may be easier to press your dumplings if you roll out the bread with a rolling pin. However, if you use the fork hack below, don't roll out the bread; the fluffier, the better.

Place bread in middle of dumpling press. Add peanut butter and jelly or jam to the middle of the bread. Close the press and squeeze tightly. Trim excess bread. Remove dumpling from the press.

Without a dumpling press: After cutting circles out of bread, add peanut butter and jelly or jam in the middle. Fold bread in half. Seal bread edges with a fork.

It won't look exactly the same as a pressed dumpling, but it will still be cute and delicious!

Serve dumplings. Toast for extra crispness! Dipping sauce and chopsticks optional.

No scrap left behind: Don't throw away the outside of the bread – make egg in a hole! Add a little cooking spray or oil to a pan, add the bread, and toast to your preference. Add a little more spray or oil to the pan and flip. Crack an egg in the middle. You can cover or flip, break the yolk or not, depending on how you want your egg cooked. Enjoy!

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