



# Beef and Dumpling Bake

SHARED BY LINDA STOLTZ

Prep Time - 20 minutes

Bake Time - 1 hour + 20 minutes

Total - 1 hour 40 minutes

Servings - 6

## ingredients

### Beef Mixture

- 2 lbs Round Steak, cubed
- 1 med. Onion, chopped
- 1 Bay Leaf
- 1 can Cream of Mushroom Soup
- 1 can drained sliced mushrooms
- 1 Tbsp Worcestershire sauce
- 1/3 c Flour
- 1 cup frozen peas

### Dumplings

- 1 egg
- 1/3 cup Milk
- 2 Tbsp Minced Parsley
- 2 Tbsp Oil
- 1/4 tsp Sage
- 1 cup Flour
- 1 1/2 tsp. Baking Powder
- 1/2 tsp Salt

## directions

- Place the steak in a casserole dish. Add the onion and bay leaf.
- Combine the soup, mushrooms, worcestershire sauce, and flour. Pour over the meat.
- Bake at 350 F for one hour then remove from oven.
- Set the oven at 400 F
- Take out the bay leaf and place peas on top of meat mixture.
- In a separate bowl combine the first 5 ingredients of the dumpling mixture. Mix in the dry ingredients.
- Form into balls and place them on top of the meat mixture.
- Bake for an additional 20 minutes or until the dumplings are golden brown.