**Chicken and Dumplings (Ray)**

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### Ingredients

* 3 cups cooked chicken, shredded
* 7 cups chicken stock
* 2 cups all purpose flour
* 1⁄2 teaspoon baking powder
* 2 tablespoons cold butter, cubed
* 1 cup buttermilk

### Instructions

* Pour the chicken stock into a large pot over low heat and warm it up while you make the dumplings
* In a large bowl, combine the flour and baking powder.
* Then add in the cubed butter. Cut the butter into the dough using a pastry cutter or fork.
* Pour the buttermilk into the bowl and mix until a shaggy dough forms.
* Place the dough on a well flour surface, then add more flour on top of it. Roll the dough out until it is about 1/4″ thick.
* Use a pizza cutter to cut the dumplings into squares.
* Bring the broth to a boil and add in the shredded chicken. Add the dumplings in a few at a time, stirring to make sure they don’t stick together.
* Cook the dumplings for about 15-20 minutes.