



# Slow Cooker Chicken Dumplings for a Snow Day

## The Best Snow Day Helper

My slow cooker is my best friend on a cold day. It fills the whole house with a warm, happy smell. It makes everything feel cozy and safe.

This recipe is so simple. You just put everything in the pot in the morning. Then you can go play in the snow or read a book. The slow cooker does all the work for you. What is your favorite thing to do on a snow day?

## A Little Story About My Grandson

My grandson Leo calls this “cloud soup.” He said the dumplings look like

little clouds floating in the sky. I still laugh at that.

One time, he was so excited to help. He dropped the dumplings in one big clump. We ended up with one giant super-dumpling! It still tasted wonderful. This matters because cooking is about making memories, not perfect food.

## Let's Make the Dumplings

Making the dough is the most fun part. You mix flour and ice-cold water with your hands. It feels a bit messy and sticky at first.

Just keep working it until it feels soft. Then roll it out nice and thin. Cutting the little squares is my favorite step. *Fun fact: The cold water makes the dumplings extra soft and fluffy!* Do you like getting your hands a little dirty when you cook?

## Why This Soup Feels So Good

This is more than just food for your belly. It is food for your heart. On a dark, cold day, a warm bowl can change your whole mood.

Sharing a meal like this brings people together. Everyone gathers around the table. This matters because a simple soup can make a house feel like a real home. Doesn't that smell amazing?

## Your Turn to Share

I would love to hear about your cooking adventures. Did your family love the dumplings? Did you add any extra herbs or vegetables?

Tell me all about it. Sharing our stories makes the food taste even better. What is the coziest meal your family makes when it's cold

outside?

## Ingredients:

Ingredient	Amount	Notes
Boneless, skinless chicken breasts	4	
Cream of chicken soup	2 (10.75-ounce) cans	Author used 98% fat free
Chicken broth	1 (14.5-ounce) can	
Onion	1 small, chopped	
Butter	2 tablespoons	
All-purpose flour	1/2 cup	For dumplings
Ice cold water	5 tablespoons	For dumplings, plus more as needed





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Oh, nothing warms a snowy day like chicken and dumplings. It is the coziest food I know. My own grandma taught me this recipe. I still laugh at that. I was so impatient back then.

Now I let my slow cooker do all the work. It fills the house with the most wonderful smell. Doesn't that smell amazing? It makes the waiting feel like part of the fun. Here is how we make our cozy snow day magic.

- **Step 1:** First, get your slow cooker warming on the low setting. Plop in the butter, the two cans of soup, and the chicken broth. Add one can of water, too. Toss in your chopped onion and those chicken breasts. Make sure the liquid covers the chicken nicely. This keeps it juicy and tender.
- **Step 2:** Now, just put the lid on and walk away. Let it cook on low for 6 to 8 hours. I like to start mine right after breakfast. That way, it is ready for a snowy evening supper. You will know it is working when you get a whiff of that savory scent.
- **Step 3:** About an hour before you want to eat, turn the heat to high. Your chicken will be so tender now. You can break it apart with two forks. (My hard-learned tip: A potato masher works even better! It makes quick work of shredding.) Just mash it up right in the pot. It should pull apart with no fuss at all.
- **Step 4:** Time for the dumplings! Mix your half-cup of flour with the ice-cold water. You want a soft dough that is not too sticky. It might need a tiny bit more water or flour. This part is like playing with cloud dough. It is so simple and fun.
- **Step 5:** Sprinkle some flour on your counter. Roll the dough out

thin, like a little blanket. Then, use a pizza cutter to slice it into small squares. My grandkids love to help with this step. What is your favorite kitchen tool to use? Share below!

- **Step 6:** Drop your little dough squares into the hot soup. Try to place them around the edges where it is hottest. Give everything one gentle stir to mix them in. Then put the lid back on. Do not peek for a bit. Let them get all fluffy.
- **Step 7:** Let the dumplings cook for at least 45 minutes on high. They will puff up and soak up all that lovely broth. Then, it is finally time to eat. Ladle it into big bowls. This is the taste of a happy, quiet snow day.

See also [Chipotle Honey Chicken Meal Prep Delight](#)

**Cook Time:** 7–9 hours

**Total Time:** 7 hours 45 minutes

**Yield:** 6 servings

**Category:** Dinner, Soup

## Three Cozy Twists to Try

This recipe is like a warm hug. But sometimes, you want to change its sweater. Here are a few fun ways to make it new. I have tried them all with my family. They are all delicious in their own way.

- **The Veggie Patch:** Swap the chicken for a bag of frozen mixed vegetables. Peas and carrots are just perfect in here. It becomes a hearty vegetable stew.
- **The Little Spice:** Add a big pinch of black pepper and some dried thyme. It gives it a lovely, warm flavor. It makes you feel extra toasty inside.
- **The Biscuit Shortcut:** Use canned biscuit dough cut into pieces instead of homemade. It is a wonderful trick for a super busy day.

The dumplings are still so soft and comforting.

Which one would you try first? Comment below!

## **How to Serve Your Snow Day Feast**

This chicken and dumplings is a whole meal in a bowl. But a little something on the side is always nice. I love to have a simple green salad with a sharp vinaigrette. The tangy crunch is wonderful with the rich soup.

For a real treat, serve it with warm, buttery biscuits. You can never have too many dumplings or biscuits. That is what I always say. A sprinkle of fresh parsley on top makes it look so pretty.

To drink, a cold glass of apple cider is just right. For the grown-ups, a pale ale pairs nicely with the savory broth. It cuts through the richness in a lovely way. Which would you choose tonight?

See also [Romantic Chicken Pasta Proposal](#)





## Slow Cooker Chicken Dumplings for a Snow Day

### Keeping Your Cozy Chicken Dumplings

This recipe makes a big, happy pot of food. You will likely have some left over. Let the stew cool completely before you put it in the fridge. It will keep for about three days. You can also freeze it for a later cozy day. I use old yogurt containers for freezing. They are the perfect size. I once tried to freeze a whole big pot. My freezer was too full for a week. This is why storing food well matters. It saves you from a busy night. It is like a warm hug from your past self. Have you ever tried storing it this way? Share below!

### Fixing Little Kitchen Hiccups

Sometimes our cooking has little problems. That is okay. We can fix them. If your dumplings seem too soft, you might not have rolled the dough thin enough. I remember when my first dumplings were like little pillows. They were too doughy inside. Roll the dough nice and thin for the best texture. If the soup is too thick, just add a splash more broth. If it is too thin, mix a spoon of flour with cold water. Stir that in to thicken it. Getting the flavor right matters for a happy belly. Fixing small issues builds your cooking confidence. Which of these problems have you run into before?

### Your Chicken Dumpling Questions Answered

**Q: Can I make this gluten-free?** A: Yes. Use a gluten-free soup and a gluten-free flour blend. It works just fine. **Q: Can I make it ahead?** A: You can chop the onion the night before. This saves you time the next day. **Q: What if I do not have chicken broth?** A: You can use

vegetable broth or even bouillon with water. **Q: Can I double the recipe?** A: Yes, if your slow cooker is big enough. It feeds a crowd. **Q: Any optional tips?** A: A sprinkle of parsley at the end makes it pretty. Fun fact: Adding ice water to dough makes dumplings extra tender. Which tip will you try first?

See also [Tater Tots Casserole Recipe](#)

## Wrapping Up Our Cozy Kitchen Time

I hope this recipe brings warmth to your home. It is one of my favorite snow day traditions. I love knowing you are in your kitchen cooking too. Sharing food is a way we share love. I would be so delighted to see your creation. Have you tried this recipe? Tag us on Pinterest! Show me your beautiful bowls of dumpling soup. Happy cooking!

—Elowen Thorn.

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# **Slow Cooker Chicken Dumplings for a Snow Day**

Author: Elowen Thorn



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Cooking Method: [Slow Cooker](#)



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Difficulty: **Beginner**



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Prep time: **20 minutes**



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Cook time: **7 minutes**





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Rest time:



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Total time: **7 minutes**



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Servings: **4 servings**



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Calories:**450 kcal**



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Best Season: **Summer**

### **Description**

A comforting and hearty slow cooker meal perfect for a cozy snow day,

featuring tender chicken and homemade dumplings.

## Ingredients

- ☐ 4 boneless, skinless chicken breasts
- ☐ 2 (10.75-ounce) cans cream of chicken soup
- ☐ 1 (14.5-ounce) can chicken broth
- ☐ 1 small onion, chopped
- ☐ 2 tablespoons butter
- ☐ 1/2 cup all-purpose flour
- ☐ 5 tablespoons ice cold water

## Instructions

1. Turn the slow cooker on low and add the butter, 2 cans of cream of chicken soup, chicken broth plus one can of water, chopped onion, and chicken breasts. Make sure the breasts are covered with liquid.
2. Cook on low for 6 to 8 hours.
3. About an hour before serving, crank the slow cooker up to high and break up your chicken. (I used a potato masher and just mashed it up. It should be very tender and easy to piece up.)
4. Combine 1/2 cup all-purpose flour with 5 tablespoons of ice cold water. You may have to add a little more water or a little more flour to get to the right consistency to roll out.
5. Turn the dough out onto a floured surface and roll thin (about 1/8"). Cut into 1" squares with a pizza cutter or knife.
6. Drop the dumplings around the side of the slow cooker where it is the hottest and stir.
7. Cover and cook for at least 45 minutes.



## Notes

If nutritional values are provided, they are an estimate and will vary depending on the brands used. The values do not include optional ingredients or when ingredients are added to taste. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional calculator.

Keywords: Chicken, Dumplings, Slow Cooker, Comfort Food, Snow Day