**Knoepfla Soup**

4 cups water
2 cups (1 151/2-ounce can) chicken broth
1 large onion
1 stalk celery, diced
2 cups diced potatoes
1 cup diced cooked chicken
2 bay leaves
2 chicken bouillon cubes
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
1 cup cream
1 1/4 pounds knoepfla

* To water and broth, add onion, potatoes, chicken, bouillon cubes and spices. Boil until potatoes are done, about 12-15 minutes. Add cream and knoepfla. Simmer 30-40 minutes. (Knoepfla dough can be purchased frozen; it is a type of German dumpling. I like to use a spaetzle dough, which is more like noodles.)