

APPLE DUMPLINGS

Jeannette Sill's



6 apples, peeled, cored and halved (small to medium sized apples)
Rectangular baking dish or cake pan

Pastry:

2 cups flour
 $\frac{1}{2}$ teaspoon salt
 $1 \frac{1}{2}$ teaspoon baking powder
 $\frac{1}{3}$ cup shortening
 $\frac{2}{3}$ cup milk

Combine flour, salt and baking powder. Cut in shortening; add milk and mix. Roll out into a 9x13-inch rectangle and cut into six 3-inch squares.

Filling for each apple:

1 teaspoon sugar
Dab of butter
Pinch of cinnamon
Small pinch of nutmeg

Syrup:

2 cups sugar
2 cups boiling water
 $\frac{1}{2}$ stick butter or margarine
 $\frac{1}{2}$ teaspoon cinnamon
Pinch of nutmeg

Combine above ingredients in saucepan and bring to boil.

Assembly:

Put one pastry square in baking dish. Place apple on top of square. Sprinkle filling in apple. Pull sides of pastry up and pinch together. Leaving space between each apple; repeat for each apple. Pour syrup over apples. In 350 degree oven, bake for one hour or until pastry is browned and apples are tender. Serves 6-12.

