

DESSERTS



APPLE DUMPLINGS

*Sally Mahoney
Medical Records*

- | | |
|----------------------------------------------------------------|----------------------------|
| 2 Jonathan apples,
peeled, cored, and
quartered | 1 tsp. cinnamon |
| 1 (8 count) can crescent
rolls | ½ c. butter or oleo |
| | ½ c. sugar |
| | 1 c. orange juice |
| | 1 tsp. vanilla |

Separate crescent rolls and wrap an apple quarter in each. Pam an 8x8 inch baking dish. Place dumpling inside and sprinkle with cinnamon. In a medium saucepan, combine butter, sugar, and orange juice. Bring to a boil and remove from heat, stirring until sugar dissolves. Stir in vanilla. Pour over dumplings and bake for 20 minutes or until crust is golden brown. Spoon liquid in the baking dish over the warm dumplings and serve.

BLUEBERRY BANANA PIE

*Bobby Crouch
Pharmacy Department; Lavern Strong, Respiratory Department*

- | | |
|----------------------------------------|---------------------------|
| 1 (8 oz.) pkg. cream
cheese | 4 bananas |
| 1 c. blueberry pie filling | 1 c. sugar |
| 1 (12 oz.) ctn. Cool Whip | 2 baked pie shells |

Mix (blend) Cool Whip, sugar, and cream cheese together. Slice 4 bananas into the two pie shells. Cover the bananas completely with the Whip and cheese mix. Cover (not to the edge). Make a design in the middle with the blueberry pie filling. Now chill it.

Variation by Lavern Strong, Respiratory Department: Add 1½ cups pecans, chopped. Use graham cracker crust instead of pie shells.