

APPLE DUMPLINGS

Pastry dough (see following recipe)	1 tsp. cinnamon
6 apples, med. size	1 tsp. nutmeg
$\frac{1}{2}$ c. brown sugar	$\frac{1}{2}$ c. raisins
$\frac{1}{2}$ tsp. salt	2 tbsp. butter

Prepare dough. Roll $\frac{1}{4}$ inch. Cut into squares or circles. Pare and core apples and place in center of dough. Fill each apple with equal portions of the seasonings, sugar and raisins. Dot with butter. Bring corners of the dough to the top of the apple and seal. Bake at 375° for 30 minutes.

Etta Mae Mitchell

EASY MIX FLAKY PASTRY

2 c. flour	$\frac{1}{4}$ c. plus 1 tbsp. ice
1 tsp. salt	water
$\frac{1}{2}$ c. oil	

Combine oil and water. Beat with fork until creamy. Immediately pour all at once over flour mixture. Toss and mix with fork. Form into 4 balls, one for each apple dumpling.

Etta Mae Mitchell