



## GRANNY'S APPLE COBLER

Tami Tyson Cobb

1 stick butter	½ cup shortening
2 cups sugar	⅓ cup milk
2 cups water	2 cups peeled & finely chopped Granny Smith apples
1 tsp. vanilla	1 tsp. cinnamon
1 ½ cups self-rising flour	

Melt butter in a 13 x 9 inch glass casserole. In a medium saucepan, heat sugar and water until sugar dissolves; stir in vanilla. Cut shortening into flour. Add milk and stir until dough leaves side of bowl. Knead dough until smooth on lightly floured surface. Roll dough into rectangle ¼ inch thick. Mix apples and cinnamon together, and sprinkle apples over dough. Roll up dough like a jelly roll starting with long side. Dampen edge of dough with water to seal. Slice into 16 rolls, each about ½ inch thick. Space rolls evenly on top of butter in casserole. Pour all of sugar syrup **around** rolls. The crust will absorb the liquid while baking. Bake at 350° for 55 - 60 minutes.

**Note:** This came from a Martha White Flour bag years ago, and it'll make you slap your granny!

## HEAVENLY HASH

Wanda Thomas Hill

4 eggs	2 tsp. vanilla
2 cups sugar	Icing: 1 box powdered sugar
2 sticks butter (melted)	8 T. evaporated milk
2 T. chocolate	2 T. chocolate
1 ½ cups self-rising flour	4 T. melted butter
2 cups pecans (chopped)	

Mix first 7 ingredients. bake for 35 minutes at 325 degrees. Cut up marshmallows on top of hot cake. Mix the next 3 ingredients and melted butter. Pour this over the top of the marshmallows.

