

## Apple Dumplings

1 cup flour	4 apples	2 t. bak. powd.
4 T. sugar	$\frac{1}{2}$ t. salt	2 t. butter
3 T. shortening	1 t. cinnamon	$\frac{1}{2}$ c. milk

Sift together flour, baking powder & salt; rub shortening in lightly; add just enough milk to make a dough. Roll out  $\frac{1}{8}$  inch thick on floured board. Divide apple which has been washed, pared, cored, & sliced. Put 1 t. sugar with  $\frac{1}{2}$  t. butter on each; wet edges of dough with cold water and fold around apple, pressing tightly together. Place in pan sprinkle with little cinnamon, & remainder of sugar & put  $\frac{1}{2}$  t. butter on each dumpling. Bake at 350 40 min. Serve with hard sauce.