

Rosy Apple Dumplings

1 c. sugar 1/8 t. gr. cinnamon 1 c. water
1/2 c. red cinnamon candies 2 T. butter
2 c. sifted flour 2/3 c. shortening 2 t. bak. powd.
1/2 c. milk 1 t. salt 6 apples pared and cored

Combine sugar, water, nutmeg and cinnamon candies in a saucepan. Cook over low heat 5 min. until candies are dissolved. Add butter. Cool slightly. Heat oven to 375. Mix together and sift flour, baking powder and salt into a bowl. Cut in shortening with a pastry blender or two knives until mixture looks like coarse meal. Add milk; stir with a fork only until

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flour is moistened. Roll out dough $\frac{1}{4}$ inch thick on a lightly floured board or pastry cloth. Cut dough into 6-inch squares with appastry wheel. Place an apple in center of each square; place a few chopped nuts in the center of apple and sprinkle with a little sugar and cinnamon if desired. Moisten edges of pastry square; fold corners up to center and pinch sides together firmly. Turn center corners back for petal effect. Place 1 inch apart in a greased shallow baking dish. Pour the syrup over all. Bake about 35 min., until apples are soft and pastry is golden brown. Serve warm. Serves 6.