

Apple Dumplings

6 medium apples (Granny Smith, McIntosh, or Gala)
2 cups flour
1 tsp salt
2 tsp baking powder
 $\frac{3}{4}$ cup shortening
 $\frac{1}{2}$ cup milk
Brown sugar, cinnamon, sugar, and butter for filling apples
2 cups sugar
2 cups water
 $\frac{1}{4}$ tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{4}$ cup butter

Peel and core apples and set in water with lemon juice to prevent browning while preparing dough and sauce.

Sauce: Heat together sugar, water, cinnamon, and nutmeg. Boil for 5 minutes, remove from heat, and add butter. Set aside.

Dough: Blend flour with salt and baking powder. Cut shortening into flour mixture with pastry blender. Stir in milk.

Roll dough to $\frac{1}{4}$ -inch thickness. Cut into 6 squares

Place apple in center of each square and fill center of apple with brown sugar. Sprinkle with cinnamon and sugar, then top each with a pat of butter. Fold dough around each apple.

Place in buttered baking pan. Pour sauce over apples and bake at 375 degrees for 35 minutes.

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