

Apple Roll-Ups

6 medium apples, peeled and chopped

Pastry:

2 cups flour
2 ½ tsp baking powder
½ tsp salt
2/3 cup shortening
½ cup milk
¼ cup melted butter
½ cup firmly packed brown sugar
½ tsp cinnamon

Syrup:

2 cups firmly packed brown sugar
2 cups water
¼ cup butter
¼ tsp cinnamon

To make pastry, mix flour, baking powder, and salt together. Cut shortening into dry ingredients. Sprinkle milk over mixture and press together lightly, working dough only enough to hold together.

Roll pastry in one large piece ¼-inch thick. Spread with melted butter and ½ cup brown sugar to which ½ tsp cinnamon has been added.

Spread apples over brown sugar and roll up as a jelly roll. Cut into slices 1 ¼-inches thick. Place slices in greased baking pan 1-inch apart.

To make syrup, cook brown sugar, water, and cinnamon for 5 minutes. Remove from heat and add butter.

Pour syrup over slices in baking pan. Bake at 375 degrees for 35-40 minutes.