

APPLE DUPLINGS

Pastry for 8" two crust pie
4Dumplings

2/3 Cup Sugar

1½ Cups water

2 tbsp. butter

¼ tsp. cinnamon Boil together for 3 min.

Fill cavities of apples with mixture of

1/3 Cup sugar

1 tsp. cinnamon

Dot with ...

~~1 tsp.~~ butter

2 *tsp.*

Roll out pastry a little less than 1/8" thick & cut into 7" squares. Place apple on each sq. of pastry. Fill cavity with sugar & cinnamon mixture...dot with butter.

Bring opposite points of pastry up over the apple. Overlap, moisten & seal. Lift carefully place a little apart in baking dish. Pour hot syrup around dumplings.

Bake immediately until crust is nicely browned & apples are cooked through(test with fork).

Serve warm with the syrup & cream.

Bake: 40 to 45 min. 425 degree oven