

Seasonal Eating



Apple Dumpling Rolls

- 1/2 cup butter
- 2 cups sugar
- 2 cups water
- 1/2 cup vegetable shortening
- 1 1/2 cups self-rising flour
- 1/3 cup milk
- 2 cups finely chopped apples
- 1 teaspoon cinnamon

Place butter in an 8" x 11 1/2" x 2" baking dish. Place in oven and preheat to 350 degrees. Remove pan when butter is melted and set aside. In meantime, combine sugar and water in saucepan and heat until sugar is dissolved. In a medium bowl, cut the shortening into the flour until you have pea sized crumbs. Add milk. Turn onto a floured board and knead until smooth. Roll into a long rectangle, about 1/4" thick. Cover with apples mixed with cinnamon. Roll up and cut into 16 1/2" slices. Put into buttered pan. Pour water and sugar mixture around rolls. Looks like a lot (I mean a lot!!) but it's ok. Bake at 350 degrees for 1 hour.