

APPLE DUMPLINGS
VERY GOOD

DOUGH:

1 1/2 CUPS FLOUR
2 TSP BAKING POWDER
3/4 TSP SALT
4 T CRISCO
1/2 CUP MILK.

MIX DOUGH AND ROLL OUT INTO 6 ROUND OR SQUARE PIECES.

APPLE MIXTURE:

ABOUT 4 NICE SIZED APPLES PEELED AND CUT INTO QUARTERS OR SMALLER
PIECES
2 CUPS WATER
1 1/2 CUPS SUGAR
2 T BUTTER OR OLEO
2 TSP CINNAMON
2 T LEMON JICE

COMBINE WATER AND SUGAR. ADD APPLES AND BOIL 1 MINUTE. REMOVE APPLES
INTO A BOWL. ADD THE BUTTER, CINNAMON AND LEMON JUICE TO THE SUGAR
WATER SYRUP. BOIL 5 MINUTES. POUR THE SYRUP INTO A 9 X 12 CASSEROLE
PAN. DIVIDE THE APPLES EVENLY ON EACH SQUARE OR CIRCLE. FOLD OVER THE
TOP. I USED A FORK TO SEAL THE EDGES. PLACE IN THE PAN WITH THE
SYRUP. BAKE AT 350 DEGREES FOR 30 MINUTES OR UNTIL LIGHT BROWN.

COCOA MIX

IN A BOWL MIX 4 CUPS DRY MILK, 1 CUP COCOA, 1 CUP SUGAR AND A PINCH OF
SALT.

MIX UNTIL WELL MIXED. PUT IN A CONTAINER WITH A TIGHT LID. WHEN
READY TO USE, USE 1/4 CUP OF MIX IN A REGUALR CUP. FILL WITH HOT
WATER. STIR AND DRINK.

THIS IS VERY ECONOMICAL COCOA MIX.