

APPLE DUMPLINGS

The kids love this one. Mix and match your apples, whether it be roadside or home grown

5 large apples

Ground clove

1 egg

3 tb. Sugar

Salt

1 to ½ cup flower

½ cup sugar

½ cup milk

2 tb. Butter

1 tea baking power

1 tea. Vanilla

Peel apples, and cut as you would for your apple pie. Place in shallow baking dish. Sprinkle apples with ½ cup sugar and dash of cloves. Set aside.

Make a batter of milk, egg, butter, 3 tb sugar, baking soda, vanilla and a dash of salt. Add flower to make a stiff batter. Spoon mixture over apples and bake in 350 degree oven for about 30-40 minutes till crust is brown. Serve over ice cream (hot or cold)