

APPLE DUMPLINGS

3 Medium apples

1 Cup water

1 Stick butter, melt

1 Can flakey butter biscuits

1 Cup sugar

2 tsp. Cinnamon

Peel and cut apples in to wedges, place in a bowl filled with lemon water to prevent darkening. Separate biscuit layers. Dry apples and wrap biscuit layers around apple wedges. Place apple dumplings in 9x13 baking dish. Mix water and sugar. Pour sugar water over apples, then sprinkle with cinnamon. Pour melted butter over dumplings. Bake @400 degrees for 20 or 25 min. (until brown). Serve hot.

Cinnamon Apples

6-7 apples peel and slice

2/3 cup sugar

1/2 tsp ginger

3 tbsp. flour

Pinch salt

2 tbsp. lemon juice

1 1/2 tsp ground cinnamon

Pinch nutmeg

3 tbsp. water

Preheat oven to 350 degrees F. Toss apples and lemon juice. Mix sugar, cinnamon, ginger, nutmeg, flour, salt. Mix apples with dry ingredients. Place apples in 9 x 13 inch baking dish. Add water. Cover with foil. Bake for 45 minutes. Uncover and bake 15 minutes.