

# Apple Dumplings (Hazel Dallas)

## Ingredients

## Instructions

1/2 cup Crisco

1 1/2 cup flour

(Mix these two together till crumbly- about like peas)

1 t salt

1/2 cup water

(Mix: Roll out in circle on floured table. Cut in strips -ready to wrap around apples.

Peel 4 apples and slice in fourths.

Roll in Cinnamon and Sugar

1 cup sugar

1-2 t cinnamon

Wrap dough strips around apples. Put in pan side by side.

Then melt 1 stick oleo

1/2 -3/4 cups sugar

1 cup water

## Summary

**Yield:** 10

**Prep Time:** 5 minutes

**Category:** Desserts

## **Apple Dumplings (Hazel Dallas)**

(heat to max)

Pour over apples.

Bake 350 degrees for 45 minutes to 1 hour in 8x8 pan. Double recipe for 11x9