



Ingredients

9 apples, peeled and cored
cinnamon
sugar
butter

SYRUP:

1 cup brown sugar
1 cup sugar
2 cups water
1 TBSP butter
1 tsp. cinnamon

DOUGH:

4 cups flour
1 TBSP sugar
1 1/2 tsp. salt
3/4 cup butter shortening
3/4 cup shortening
1 beaten egg
1 TBSP vinegar
1/2 cup cold water

LOIS'S APPLE DUMPLINGS

Instructions

1. Preheat oven to 375 degrees.
MAKE DOUGH: Blend flour, sugar, salt & shortenings into crumbs. Mix egg, vinegar & water, then add to flour mixture. Wrap & refrigerate for 30 minutes.
2. Roll out chilled dough & cut into squares. Dust apples with cinnamon sugar and put small chunk of butter in center. Wrap with dough square and place in baking pan.
3. Make syrup by combining syrup ingredients and boil for 5 minutes. Pour over dough covered apples and bake at 375 degrees for 45 minutes.