

# Buttercote Apple Dumplings

3 tblep sugar

4 apples halved

3 cups flour

$\frac{1}{2}$  c. sugar mixed 1 teas. cinnamon  
 $\frac{1}{8}$ " nutmeg

4 tea. b. powder

$\frac{3}{4}$  c. firmly packed b. sugar

1" salt

$\frac{1}{2}$  c. butter

$\frac{1}{2}$  c. shortening

Dash salt

1 c. milk

2 cups boiling water

Mix flour, b. powder, salt, sugar, cut in shortening. Add milk until soft dough. 10 inch squares - into 4-5 inch squares.

Place half apple on square, sprinkle 1 tblep. sugar spice mixture. Dish 13" x 9"

Mix b. sugar, butter, salt, water bring to boil. Pour over dumplings.

375 - 45 to 50 mins.