



## APPLE DUMPLING

A ripe, sweet apple encased in rich, sweet pastry baked to golden crispness and oozing fragrant juice! That's a Crisco apple dumpling! An apple dumpling made with Crisco—a shortening so pure and sweet that it tastes sweet and fresh just as it comes from the can.

6 medium apples (peeled and cored)	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{3}$ cup raisins

Use the same pastry as for blackberry roly-poly. Roll to  $\frac{1}{4}$ " thickness. Brush with Crisco and cut into six squares. Mix sugar and nutmeg. Place apple on each square of pastry. Fill wells with raisins and sugar mixture. Enclose apple with pastry and bake in Criscoed pan in moderate oven ( $375^{\circ}$  F.) for 25 minutes or until apple is done. Serve with favorite pudding sauce.