

Apple Dumplings (Prize Recipe) — Core apples and fill center with raisins and almonds shredded fine and $\frac{1}{2}$ teaspoon of cream and milk. Make a dough of 2 tablespoons of butter or other fat, $\frac{3}{4}$ cup of sugar, $\frac{1}{2}$ cup of milk, 2 teaspoons of baking powder, a little salt and enough flour to make a soft dough. Roll out and cut in pieces large enough to wrap each apple and bake from 30 to 45 minutes. Serve with cream.—Mrs. George Tobar, Walkerville, Mont.