

Cheese Apple Dumplings

1½ cups flour ½ cup grated Kraft
1 teaspoon salt American Cheese
½ cup shortening Cold water

Sift flour and salt together, work in shortening and grated cheese; then add enough cold water to make a firm dough. Roll out and cut in squares large enough to cover a medium sized peeled and cored apple. Fill the cavity of the apple with a mixture of sugar and cinnamon, draw corners of the crust to the top and pinch together. Bake in a moderate oven until the apples are tender and the crust slightly browned. Serve garnished with additional grated cheese, and the following sauce:

1 cup granulated sugar
¾ cup water
2 tablespoons butter
1 teaspoon cinnamon

Mix all ingredients and boil 5 minutes. When cool, serve around dumplings.

