



Maple Apples

1 cup Log Cabin Syrup

1½ cups water

6 tart apples

PARE and core the apples. Heat the syrup and water to boiling; then drop in the whole apples. Cook slowly, but turn frequently to insure even cooking. When the apples are soft remove from the sauce pan and allow the liquid to cook down until thick; then pour over apples. Serve either warm or cold with cream.

Serves Six.