

Rolled Apple Dumplings

Pare and chop fine some tart apples. Make a crust of 1 cup butter-milk, a little salt, 1 teaspoon soda, flour enough to roll. Roll out $\frac{1}{2}$ inch thick. Spread with the apples and sprinkle well with sugar and cinnamon. Cut in strips 2 inches wide and roll up like jelly cake. Lay the rolls up in a baking pan and put a piece of butter on the top of each one. Bake in a moderate oven and baste once in awhile with the juice. Serve with a sweet sauce, cream and sugar or plain.