

BIRD'S NEST PUDDING

8 apples, preferably mackintosh	½ cup sugar
¼ cup sugar	2 T. cornstarch
cinnamon	1 cup water
nutmeg	2 T. vinegar
2 ¼ cups Bisquick	1-2 t. nutmeg
⅔ cup milk	

Slice apples into baking dish; add sugar, cinnamon and nutmeg. Mix Bisquick and milk until soft dough forms. Place on floured surface. Knead 10 times. Roll out. Spread over apples. Bake at 375 - 400 degrees for 30 minutes or until dough is lightly browned and apples are cooked.

In small pan, mix sugar and cornstarch. Add water and stir constantly until thickened. Add vinegar and nutmeg. Serve warm over pudding.

Pudding Bird's Nest