

Apple Rolls

Filling:

4 cups flour	2 ½ Tbsp. shortening
2 Tbsp. granulated sugar	1 egg
2 Tbsp. baking powder	milk
6 medium-sized apples, peeled, cored and sliced	

Syrup:

2 cups brown sugar	¼ cup butter
2 cups water	2 Tbsp. flour

Filling:

Combine dry ingredients. Cut in shortening until mixture resembles small peas. Beat egg in cup, and then fill the cup with milk. Mix into crumbs until dough forms. Roll out to ¼" thickness. Cover with sliced apples. Roll up, like a jelly roll, and cut in 1 inch slices. Lay in greased baking pan, pour hot syrup over and bake at 375° for 35-40 minutes. Serve warm with milk.

Syrup:

Mix together. Bring to boil, stirring until smooth. Simmer for 3 minutes. Pour over apple rolls.