

Apple Dumplings

Traci Horany

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| 2 cans crescent rolls (8 rolls in each) | 1 ½ cups sugar |
| 2 Granny Smith apples | 1 tsp. cinnamon |
| 2 sticks real butter | 1 (12 oz.) can Mountain Dew |

Peel apples and cut into 8 pieces each. Unroll crescent rolls and separate into triangles. Wrap each apple slice with a roll and pinch edges to seal. Place in a greased glass baking dish. Melt butter and pour over rolls. Sprinkle with sugar and cinnamon. Pour Mountain Dew over top. Bake at 350° for 30 to 45 minutes.

Apricot Pie or Cobbler

Patricia Cooper

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| 1 ½ cups sugar | Juice of ½ lemon |
| 6-8 oz. dry apricots or 10-15 fresh apricots (for cobbler, use 15-20 apricots and 2 cups sugar for small Pyrex dish) | 1 Tbsp. cornstarch |
| | 3 Tbsp. butter |
| | 1 tsp. almond extract |
| | Dash nutmeg |

Soak dry apricots 30 minutes, then cook with ½ cup sugar. Cook about 30 minutes. Add the rest of sugar and cornstarch, lemon, and nutmeg. Pour into unbaked pie shell. Dot with butter (sprinkle sugar with flour on bottom of crust first). Top with top crust. Bake at 350° for 1 hour.