



Machine Shed's Signature Apple dumpling

Pastry Dough

**2 cups flour
1 teaspoon salt
2/3 cups lard or margarine
2 Tablespoons shortening
1/4 cup ice cold water**

- 1) Mix flour and salt, Cut in shortening and lard**
- 2) Add 1 tablespoon of water at a time, mixing until all flour is moistened**
- 3) Form into a ball**
- 4) Roll pastry into 1/8-inch thick and approx. 14x16 rectangle**

Syrup

**1 1/2 cups sugar
2 1/2 cups water
3 tablespoons butter
1/4 teaspoons cinnamon**

- 1) Mix all ingredients and bring to a boil until well incorporated (set aside)**

Apple Filling

**6 peeled and cored apples
1/2 cup sugar
1 teaspoon cinnamon**

- 1) Pre heat oven to 350 degrees**
- 2) Place a prepared apple on each of the pastry squares**
- 3) Fill the cavity with cinnamon and sugar mixture and dot with butter**
- 4) Bring corners of the pastry up, moisten them and overlap to seal**
- 5) Place uncooked dumplings into greased baking dish**
- 6) Pour syrup over dumplings**
- 7) Bake at 350 for 40-45 mins until golden brown**