

# **Fried Apple Pies**

**5 OZ. BAG DRIED APPLES**

**WATER**

**1/4 CUP SALTED BUTTER OR MARGARINE**

**1 CUP SUGAR**

Place apples, water to cover them, butter, and sugar in a medium saucepan. Bring to a boil. Cook on medium heat. Continue to cook until the apples have lost most of the water and they begin turning a little brown.

**MAKE A BISCUIT DOUGH:** Combine **1 1/2 CUPS SELF-RISING FLOUR** with **4 TBSP. BUTTER OR**

**SHORTENING.** Blend with pastry fork or cutter. Add **1/2 CUP MILK.** Place dough on floured surface and flip 6-7 times. Roll out very thin. Use the bottom of your rotary sifter to cut out round circles of dough.

(Use anything you can find that is round and about the right size if you do not have a sifter to cut dough.)

Place a large tablespoon of apples in center of dough.

Fold dough over and press edges closed with a fork.

Fry pies on medium heat in skillet 1" full of **COOKING OIL** plus **4 TBSP. BUTTER.** Flip when brown and roll

in (or sprinkle) with cinnamon sugar while still warm.

Place on a cookie cooling rack.

**Cinnamon Sugar:** (mix well put in shallow pie plate) **1/2 CUP SUGAR & 1/2 TSP. CINNAMON.**