

Fried Apple Pies

5 OZ. BAG DRIED APPLES (CHOPPED)

WATER

1/4 CUP SALTED BUTTER OR MARGARINE

1 CUP SUGAR

Place apples in a non-stick saucepan with enough water to cover them. Add butter and sugar. Bring to a boil. Cook on medium heat. Continue to cook until apples have lost water and formed a heavy syrup. Watch close, so they do not burn.

Make A Biscuit Dough:

1 1/2 CUPS SELF-RISING FLOUR, 4 TBSP. SHORTENING

1/2 CUP MILK

Blend flour with shortening until shortening is pea sized. Add milk. Place dough on floured surface and flip 6-7 times. Roll out very thin. Incorporate enough flour into dough that you can pick up the sheet without it tearing. Use bottom of your rotary sifter to cut out round circles of dough. Place a large tablespoon of cooked apples in center of dough. Wet edges of round with a little water then fold dough over and press edges closed with a fork. These will be half-moon shaped pies. Preheat a 10" iron skillet on medium heat. Add **CORN OIL 1" high**. Just before dropping pies, add **4 TBSP. BUTTER** to skillet. Add pies carefully with large, slotted spoon. Flip when pies are golden brown. Brown other side and remove. Place on a cooling rack, then roll in (or sprinkle) with cinnamon sugar while still warm.

Tip: Grease should be on medium heat, so dough has time to cook, do not have grease too hot. Use a test piece of dough if needed.

Cinnamon Sugar: (mix well put in shallow pie plate) **1/2 CUP SUGAR & 3/4 TSP. CINNAMON.**