



APPLE ROLL

Make a biscuit dough: place on top four or five sour apples, chopped finely. Roll and place in a buttered pan or a casserole. Make a syrup by boiling together for five minutes one cup of sugar, one-half cup water, one-half teaspoon cinnamon or nutmeg. Pour half over roll, saving remainder to serve as sauce. Bake one-half hour in an uncovered pan, basting with syrup.

For biscuit dough use two cups bread flour, five teaspoonfuls Royal Baking Powder, two teaspoonfuls butter, one cup milk and one-half teaspoonful salt.

Contrary to my comedy reputation I do *not* advise mixing the dough with the feet.