

Heritage Recipes

You can share old family recipes and traditions

Mrs. Elder's Apple Rolls

From Holly

My kindergarten teacher, Mrs. Elder, loved children and teaching. Everyday in her class was an adventure but I think the highlight for all of us were trips to her farm. She and her husband had a large wheat farm and lots of farm animals. Each fall she took her class to the farm and her students would visit all the animals, churn butter and have a wonderful time. Now 50 years later, my other kindergarten schoolmates still talk about the trip to the farm. She taught for many years in a small one room building adjacent to the larger school building. My husband's favorite memory of her is seeing her drive into the local McDonald's (she was in her late 80s by then) in a huge pickup truck, complete with dual wheels, and her head visible just above the dashboard.

Mrs. Elder's Apple Rolls

Ingredients:

2 cups flour
2 T baking powder
1/4 tsp salt
2/3 cup butter
3/4 cup milk
1/4 cup sugar
2 1/2 cups raw grated apples
2 T soft butter

Sauce:

1 cup sugar
1 cup apple juice
1/2 cup cinnamon red hots
2 T butter

Directions:

Mix flour, baking powder and salt. Cut in butter to flour mixture. Add milk and stir until moist. On a lightly floured surface, roll dough until 1/4 inch thick and

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about and 18" by 12" rectangle. Spread with 2 T. soft butter. Mix sugar and apples and spread on top of the buttered dough. Roll up as you would a jelly roll and cut into 9 pieces (use a sharp wet knife). Place in a baking dish and freeze. Mix the syrup ingredients and bring to boil. Boil 1 minute. Bake rolls at 350 degrees for 35-45 minutes. When rolls start to brown, remove from oven and pour syrup over the rolls, return to oven to finish baking.

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