



The Original Tehachapi Apple Book

Dean Covert's Apple Tapioca

INGREDIENTS

3/4 cup tapioca*

Cold water

2-1/2 cups boiling water

1/2 tsp salt

7 sour apples**

2 Tbsp butter or margarine

INSTRUCTIONS

- Soak tapioca 1 hour in cold water to cover; drain, add boiling water and salt. (Quick-cooking tapioca requires no soaking)
- Cook in double boiler until transparent.
- Core and pare apples. Arrange in buttered baking dish.
- Fill apple cavities with sugar, pour tapioca over apples, dot with butter or margarine, and bake at 350° until apples are soft.
- Serve with sugar and cream.

EDITOR'S NOTES

*You can use regular or quick-cooking tapioca.

**Sour is another way to say tart. I plan to use Granny Smith when I try this recipe. I'll update this when I've tried it.

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