



The Original Tehachapi Apple Book

Edith Teel's Apple Roll

INGREDIENTS

2 cups flour
4 tsp baking powder
1 tsp salt
1 tsp sugar for dough
4 tsp shortening
10 Tablespoons water
(approximately)
1 apple peeled,
cored and sliced thin

1 to 2 tsp soft butter
or margarine

For topping:

1 cup sugar
2 tsp flour
1 tsp ground cinnamon
2 to 3 Tablespoons water

INSTRUCTIONS

- Mix 2 cups flour, baking powder, salt and 1 tsp sugar with shortening then add enough milk (about 10 Tablespoons) to make a stiff biscuit dough.
- Roll out to ¼-inch thickness, about 10x12 inches. Cover with apple slices.
- Roll up tightly and cut like cinnamon rolls, two-inches thick. Place rolls in greased pan, cut side down. Dot each roll with soft butter or margarine.
- Mix 1 cup sugar, 1 tsp cinnamon, 2 tsp. flour, and 2 cups water. Pour mixture over rolls. Bake at 400° for 30 minutes.
- Serve hot. (These are also very good reheated in aluminum foil at 350° for about 20 minutes).

EDITOR'S NOTES

Largely due to an error in the 1973 edition, this recipe has been modified slightly from the original. See additional notes and photos on the Tehachapi Apple Book website.

www.TehachapiAppleBook.com

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