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| Foods Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  WVSS Block: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

**Apple Pockets**

**Ingredients**

500 ml Flour

20 ml Baking Powder

2 ml Salt

25 ml Sugar

65 ml Margarine

200 ml Milk

**Filling**

2 apples

5ml cinnamon

15 ml brown sugar

**Method:**

1. Preheat oven to 425 F
2. Use parchment paper on baking pan
3. Measure and sift flour with baking powder and salt in a large mixing bowl. Stir in sugar with a fork.
4. Using a pastry blender cut in cold fat into dry ingredients until particles resemble course crumbs.
5. Add milk a little at a time to the dry ingredients, using a fork to combine. Stir until there are no dry particles in the bottom of the bowl.
6. Drop batter onto light greased (or parchment lined) cookie sheet.
7. For Filling: Peel and slice apples. Mix with cinnamon and brown sugar.
8. Bake 20 minutes (until lightly browned on bottom).
9. Yields 4 apple pockets.