

TIM FARMER'S COUNTRY KITCHEN

APPLE BUCKETS

*1/3 cup lard
1/2 teaspoon sugar
1/2 teaspoon salt
1 cup all purpose flour
2 tablespoons water*

Make dough and roll into 4-5 inch circles.

*2 small apples, cut and peeled
1/4 cup pecans
1/4 cup oatmeal
1/4 cup flour
1/4 cup brown sugar
1/4 cup raisins
1 teaspoon lemon juice*

Cut apples and mix together with rest of ingredients, and chop together.

*1/2 stick butter
Sugar
Cinnamon
All spice*

In separate pan, melt butter and mix with cinnamon, sugar and all spice. Pour into apple mixture and stir. Place dough in large greased muffin tins and let dough overflow. Fill with apple mixture and bring up sides of dough, leaving hole at top.

Egg white

Brush with egg white and sprinkle with more sugar and cinnamon. Bake at 325 degrees for 40 minutes.

