

# GRANDMA'S APPLE JACK

## Ingredients

4 Tbsp softened shortening (lard)	<u>Sauce:</u>
1 cup milk	2 Tbsp flour
1 cup flour	1/2 tsp salt
2 tsp baking powder	1 cup sugar
1/2 tsp salt	1 tsp cinnamon
2 apples	2 cups boiling water
	1 Tbsp butter

## Directions

1. Mix together shortening or lard and milk.
2. Whisk together 1 cup of flour, baking powder, 1/2 tsp salt; stir into the wet mixture.
3. Peel and thinly slice the two apples. Spread the apple slices in the bottom of an 8x8-inch dish (or 9-inch pie plate).
4. Pour the batter over apple slices and bake at 350 degrees for 35 to 45 minutes.
5. Make sauce: in a saucepan whisk together 2 Tbsp flour, 1/2 tsp salt, sugar, and cinnamon. Add the boiling water and butter; boil until thick.
6. Serve the sauce with the baked apple jack.