

teaspoon of sugar or cinnamon sugar, or fill cavity with candy "red-hots"
Add a generous chunk of butter or margarine.

Center on square of doubled foil and close with the bundle wrap. Bake
about 10 minutes in oven.

To bake banana, wrap it, skin and all, in double foil. Seal with two-handled
wrap. Bake about 10 minutes.

Serve both apple and banana right from foil.

Apple Dumplings

4 servings

1 cup biscuit mix

Mix in follow dumpling recipe in biscuit box

27-ounce can applesauce

$\frac{3}{4}$ cup sugar

Heat applesauce, adding one-half cup water and stirring until applesauce
has consistency of thick soup.

While applesauce is heating, mix dumplings with sugar added to the mix.
When applesauce comes to a boil, drop dough by teaspoonsful into
applesauce, covering the boiling mixture. Cover kettle and simmer until
dumplings swell up.

You can brown the dumplings by covering your kettle lid with heavy-duty
aluminum foil to protect it, and putting a few coals on the lid.

Apple Betty

4 servings

1 medium box cornflakes

16-ounce can applesauce

$\frac{1}{2}$ cup sugar

Cinnamon

Put one-quarter-inch layer of applesauce in deep pan or kettle. Sprinkle
with sugar and cinnamon. Add one-quarter-inch layer of cornflakes. Then
another layer of applesauce with sugar and cinnamon. Continue alternat-
ing cornflakes and applesauce until all applesauce is used up.

This can be eaten without cooking, but if you want it hot, dot the top
with butter or margarine and heat through on low heat.

Crunch Bananas

4 servings

4 bananas

2 cups cornflakes crushed

1 beaten egg

2 tablespoons brown sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ cup melted butter or margarine

2 12-inch squares of heavy-duty aluminum foil.

Mix egg, sugar, and salt. Peel bananas. Dip in egg mix and roll in cornflakes
above 1/2 inch. Put in center of double thickness of foil and grill, sealed about 3 inches
above 1/2 inch. Cook 10 minutes, turning once with spatula during cook-
ing, and basting often with butter or margarine.

S'Mores

Per person servings

4 squares chocolate candy bar

2 graham cracker squares (not rectangles that have two squares)

1 toasting size marshmallow

Put four squares of chocolate on one graham cracker. Toast marshmallow
on skewer. Try not to flame it! Put on top of chocolate and cover with other
graham cracker square.

Magic Lemon Pudding

4 servings

1 can sweetened condensed milk

2 tablespoons lemon juice

Crushed graham crackers, chocolate wafers, vanilla wafers, etc.

Mix condensed milk and lemon juice. Mix in a few handfuls of the crushed
wafers or crackers. It's not necessary to cook this.

Chocolate Dumplings

6 to 8 servings

1 cup packed brown sugar

2 $\frac{1}{2}$ cups biscuit mix

6-ounce package semisweet chocolate pieces

2 tablespoons dry milk

$\frac{1}{4}$ cup granulated sugar

$\frac{1}{2}$ teaspoon cinnamon

Stir together brown sugar and one-third cup biscuit mix in large skillet.
Gradually stir in 3 cups water. Add chocolate pieces and cook over low heat,
stirring constantly until chocolate melts and the mixture thickens slightly.