



APPLE AND PINEAPPLE ROLLS

- 2 Cups Flour
- 3 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/3 Cup Shortening
- 2/3 Cup Milk
- 2 Tablespoons Butter
- 1/4 Cup Granulated Sugar
- 1 1/2 Teaspoons Cinnamon
- 1 1/2 Cups Chopped Peeled Apple
- 1 Can Crushed Pineapple
- 1 Tablespoon Melted Butter
- 3 Tablespoons Brown Sugar

DIRECTIONS

1. Sift flour, measure and resift with baking powder and salt three times.
2. Cut in shortening with a pastry blender.
3. Add milk all at one and stir until dough stiffens.
4. Turn onto a floured board and knead 8 to 10 times.
5. Roll out into a 9x12 inch rectangle.
6. Spread with melted butter, sugar and cinnamon.
7. Mix apple and pineapple and lightly spread over dough.
8. Roll up tightly like a jelly roll.
9. Pour 1 tablespoon melted butter into the bottom of an 8 inch square pan.
10. Sprinkle evenly with brown sugar.
11. Cut roll into 1 inch slices, place close together on top of brown sugar, cut side up.
12. Bake in a 425 degree oven for 30 minutes.