## **Apple Dumplings (German)**

- 5 Stayman apples, peeled, cored and sliced
- 1 Can Pillsbury biscuits
- ½ Cup raisins
- 1 Cup sugar
- 1 Teaspoon nutmeg
- 1 Teaspoon cinnamon
- 3/4 stick margarine
- 3 Cups water

Cook apples in 3 cups water until tender. Add sugar, butter, nutmeg and cinnamon. Add raisins. Cut biscuits in halves and layer on top of apple mixture. Cover and bake according to biscuit directions.