

Pear Dumplings

1 can Texas style biscuits, roll thin

Place thinly sliced pears on dough and pinch opposite sides of dough together.

Place in baking dish.

Mix together the following four ingredients. Heat and pour over dumplings.

2 cups water

1 stick butter/margarine

1-1/2 cups sugar

1 teaspoon vanilla

Mix together the following three ingredients. Sprinkle mixture over the top of the dumplings:

1/4 cup sugar

1/4 cup flour

1 teaspoon cinnamon

Bake at 325 degrees F. for one hour. Baste dumplings with juice occasionally.

Apple Bread

2 cups sugar

4 eggs

1 cup vegetable oil

1 teaspoon salt

4 cups flour

1 teaspoon cinnamon

4 tablespoons sour cream

1 cup chopped pecans

2 cups chopped apples

1 teaspoon vanilla

2 teaspoons soda (added to sour cream)

Beat sugar and eggs. Add oil, salt, flour; also, sour cream with soda. Add cinnamon and apples, pecans and vanilla. Mix together. Bake in two prepared loaf pans, or a Bundt pan at 325 degrees F. for one hour.

Pear Oatmeal Cookies

1/2 cup butter/margarine

1 cup packed brown sugar

1 egg

2 cups rolled oats

1-1/2 cups flour

1/2 teaspoon salt

1-1/4 teaspoons cinnamon

1 teaspoon vanilla extract

1/2 teaspoon baking soda

granulated sugar

1 fresh pear, coarsely chopped, approximately 1-1/2 cups

Preheat oven to 350 degrees F. Lightly grease a cookie sheet. Cream butter/margarine with brown sugar until smooth. Beat in remaining ingredients (EXCEPT granulated sugar) until just combined. Drop by rounded teaspoons onto prepared cookie sheet. Sprinkle with sugar. Bake 15 minutes or until lightly browned.

Makes about 4-1/2 dozen.