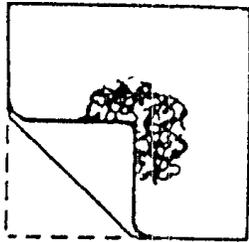
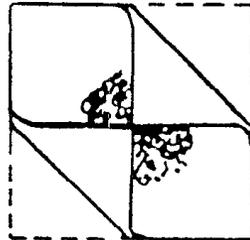


DIRECTIONS FOR MAKING DUMPLINGS

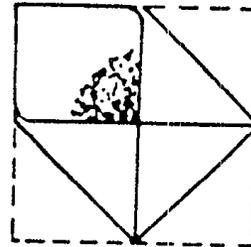
1. Prepare $1\frac{1}{4}$ recipes Pie Crust (Recipe No. I-1). Divide dough into 8 pieces.
2. Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18 by 24-inch rectangular sheet about $\frac{1}{8}$ inch thick. Cut into 12-6-inch squares. Brush edges of each square with water.
3. Place $\frac{1}{4}$ cup (2 oz or 1-No. 16 scoop) fruit filling in the center of each pastry square. Bring points of pastry up over filling as shown in diagram. Seal edges tightly.
4. Place 12 dumplings on each sheet pan (18 by 26 inches).
5. Bake at 425 F about 20 minutes or until lightly browned.
6. Serve with complementary dessert sauce. See Recipe Section K, Desserts (Sauces and Toppings).



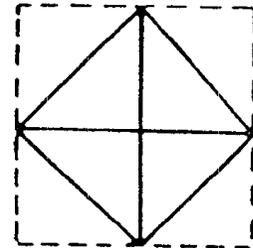
1.



2.



3.



4.

REVISION