

## Swanson's Mountain View Orchard Apple Pinwheels Corvallis, Montana



2 C sifted flour  
2 tsp baking powder  
3/4 c shortening  
2 T melted butter  
1/2 C sugar

1 T sugar  
1/2 tsp salt  
1/2 C milk  
4 C grated, pared apples  
1 tsp cinnamon

**Pinwheels:** Combine flour, 1 T sugar, baking powder and salt. Cut in shortening. Stir in milk to make soft dough. Roll out on lightly floured board to a 12x18 inch rectangle. Brush with melted butter. Spread apples evenly over dough. Sprinkle with 1/2 C sugar and cinnamon. Roll up from long side. Cut in 1 1/2 inch slices. Arrange in greased 9x13 inch pan. Make Orange Sauce.



### Orange Sauce:

2 C sugar  
1/4 c butter  
2 tsp grated orange rind  
1/2 tsp cinnamon

2 C water  
1/2 C orange juice (freshly squeezed is recommended)



Stir until mixture comes to a boil and sugar dissolves. Simmer for 5 min. Pour over unbaked pinwheels. Top with hot orange sauce (It will seem like a lot of liquid, which creates an ooey gooey, yummy sauce.) Bake at 375 degrees for 40 min. Serve with warm ice cream.



Recipe courtesy of [Swanson's Mountain View Orchard](http://Swanson's Mountain View Orchard).