

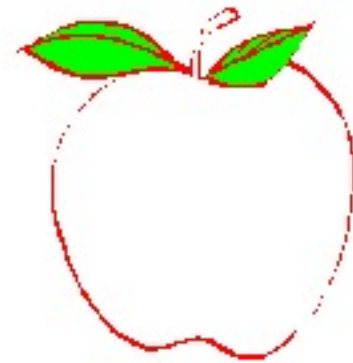
Pumpkin Dip

8 oz package softened cream cheese
1 cup confectioner's sugar
15 oz can pumpkin
1/2 tsp cinnamon
6 oz Cool Whip



Blend together until completely smooth and chill. Serve with ginger snaps or graham crackers.

Apple Dumplings



2 pkg crescent rolls
2 Granny Smith apples, peeled & cut into eighths
1 (12 oz) can ginger ale

Topping:

1 to 1-1/2 sticks melted butter
1 to 1-1/2 c sugar
1/2 tsp cinnamon

Preheat oven to 350. Pour ginger ale in greased 9x13 inch glass baking dish. Separate crescent rolls by perforated edges. Take one apple slice, start at small end of roll, and roll over the apple. Place in dish. Continue until all rolls and apples are used. Heat topping and pour over apples/rolls. Bake 40-45 minutes or until golden brown. Serve with or without topping of Cool Whip or ice cream.

Thank you for coming and may God
continue to bless you and your family.