

CARAMEL-APPLE EGG ROLLS

12 lumpia wrappers (available at Asian markets)

1 egg, beaten with 1 tablespoon cold water

Vegetable oil, for deep-frying

2/3 cup powdered sugar

1 quart vanilla ice cream, as accompaniment

GOOD EATS Caramel Apple Pie Filling

To prepare the egg rolls, place 1 lumpia wrapper on a flat surface, with a corner pointing toward you (as you look down on it, the wrapper should be a diamond shape). Place a heaping tablespoon of the apple pie filling on the wrapper about 1/2-inch from the corner closest to you, and then fold the corner over the filling. Fold the side corners over the filling, then roll to the opposite corner to form a cylinder. Brush the edge of the wrapper with the beaten egg to seal. Continue with the remaining wrappers and filling.

Heat about 4 inches of vegetable oil in a large saucepan over high heat until it reaches 350 degrees F. (You can check the temperature with a candy thermometer, or place a piece of bread in the oil; if it turns brown in about 40 seconds the oil should be at about 350 degrees F) Add as many egg rolls as will fit without overcrowding, and fry until golden brown, 1 to 2 minutes. Drain on paper towels. Let cool for 3 to 4 minutes, then dust with powdered sugar. Continue with the remaining egg rolls.

Serve warm or at room temperature with vanilla ice cream.