

Apple Dumplings

3 large apples, peeled and cored
2 (10 ounce) cans refrigerated crescent rolls flaky dough (6 rolls/triangles per can)

3/4 cup butter
1 cup white sugar
1 teaspoon ground cinnamon
12-15 oz Mountain Dew or any other clear pop (can you diet pop)



- ✚ Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.
- ✚ Cut each apple into 4 wedges and set aside. Separate the crescent roll dough into triangles. Roll each apple wedge in crescent roll dough starting at the smallest end (or not ☺). Pinch to seal and place in the baking dish.
- ✚ Melt butter in a bowl in a microwave and stir in the sugar and cinnamon. Brush over the apple dumplings. Pour Mountain Dew between the dumplings. This sauce gets absorbed by the dough, so you can use either amount of pop (we like when there is a little sauce left in the pan after baking to drip over the dumplings ☺).
- ✚ Bake for appx 45 minutes in the preheated oven, or until golden brown.

From the Springhower kitchen ☺ Hope you'll enjoy it as much as we did!