

# Apple Dumplings

12" dutch oven (+ additional oven for sauce)

2 whole Granny Smith Apples

2 cans (8 Oz. Cans) Crescent Rolls 2 sticks Butter

1-1/2 cup Sugar

1 teaspoon Vanilla

Cinnamon, To Taste

1 can (12 Oz.) Mountain Dew Soda

1. Peel and core apples.
2. Cut each apple into 8 slices each.
3. Roll each apple slice in a crescent roll.
4. Place in a 12" buttered dutch oven.
5. In separate oven pot, melt butter, then add sugar and barely stir.
6. Add vanilla and stir, you want the mixture lumpy and grainy, so just barely stir.
7. Pour entire mixture over apples.
8. Pour Mountain Dew around the edges of the pan.
9. Sprinkle with cinnamon and bake at 350 degrees for 40 minutes, or until the tops are golden.
10. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

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Serves 8.