ingles table



Oneshia “The Lovely Big O” Edens’s

EASY CRESCENT APPLE DUMPLINGS

SERVES: 10-12

INGREDIENTS:

2 (8 oz) tubes refrigerated crescent roll dough

2 medium Granny Smith (or Honeycrisp) apples

1 cup unsalted butter, melted

1½ cups brown sugar

1 tsp vanilla extract

1 tsp ground cinnamon

½ tsp apple pie spice (optional)

1 (12 oz) can lemon-lime soda

DIRECTIONS:

1. Preheat the oven to 350°F. Grease a 9x13 inch baking dish.
2. Peel and core the apples, then cut each apple into 8 wedges, for 16 wedges total.
3. Separate the crescent dough into triangles and wrap each apple wedge tightly in one triangle.
4. Arrange the wrapped apples in the prepared baking dish.
5. In a bowl, whisk together the melted butter, brown sugar, vanilla, cinnamon, and apple pie spice, if using, until combined.
6. Pour the butter mixture evenly over the dumplings.
7. Slowly pour the lemon-lime soda around the edges of the pan. Avoid pouring it directly over the tops of the dumplings so they stay flaky.
8. Bake for 35-40 minutes, until the crescents are golden brown and the sauce is bubbly.
9. Let the dumplings rest for about 10 minutes before serving.