



## Apple Dumplings



### Ingredients

2 Granny Smith apples  
2 Cans crescent rolls  
2 Sticks butter/margarine (yes, TWO sticks!)  
1 1/2 Cup sugar  
1 tsp. Vanilla  
Cinnamon  
1 Sm. can Mountain Dew (the mini size works great, or you can just use a little bit of a 1 liter bottle (it's cheaper that way))

### Directions

Peel and core apples. Cut apples into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9X13 buttered pan. Melt butter, then add sugar and barely stir. Add vanilla, stir and pour over apples. Pour Mountain Dew around the edges and middle of pan. Sprinkle with cinnamon and bake at 350 Degrees for 40 minutes or until tops of crescents are golden brown. Serve with ice cream and spoon some of the sweet sauces from the pan over the top.

\*\*I halved this recipe seeing how there's no way Keith and I could eat 16 of these dumplings, no matter how delicious they are : ) I just used a smaller pan and it worked out beautifully.

\*\*Keith and I both like this dish warm, but actually like it even better cold (and with ice cream, of course!)

ENJOY,

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