

APPLE DUMPLINGS

Prepared by: Kimi Nelson, September 2018

Source: The Pioneer Woman's Food from my Frontier

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

Peel and core apples. Cut each apple into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9 x 13 buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour entire mixture over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350 degrees for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.

WARNING: Prepare this dish at your own risk. It is beyond imaginable.

Kimi's Notes: I will absolutely make this again!! I followed the recipe exactly but couldn't get over the thought of Mountain Dew, so per the chef's recommendation, I substituted Ginger Ale.

