

# Country Apple Dumplings

## Description

Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

## Ingredients

- 2 large Granny Smith Apples peeled and cored
- 2 cans crescent rolls
- 1/2 cup butter
- 3/4 cup sugar
- 1/2 tsp cinnamon
- 6 oz mountain dew

## Instructions

Preheat the oven to 350 degrees

Grease a 9x13 inch baking dish.

Cut each apple into 8 wedges and set aside.

Separate the crescent roll dough into triangles.

Roll each apple wedge in crescent roll dough starting at the smallest



## Summary

**Yield:** 16

**Prep Time:** 1 1/2 hours

**Category:** Desserts

**Cuisine:** American

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end.

Pinch to seal and place in the baking dish.

Melt butter in a small saucepan and stir in the sugar and cinnamon.

Pour over the apple dumplings.

Pour Mountain Dew<sup>®</sup> over the dumplings

Bake for 35 to 45 minutes in the preheated oven, or until golden brown.