

Apple Dumplings

Description

A super quick and easy dessert that tastes too good to be true.

Ingredients

- 2 granny smith apples
- 2 cans crescent rolls
- 2 sticks butter
- 1 1/2 cups sugar
- 2 tbsps brown sugar
- 1 tsp vanilla
- 6 ozs mountain dew

Instructions

Peel and core apples. Cut apples into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9 x 13 buttered pan. Melt butter, then add sugars and barely stir. Add vanilla, stir, and pour over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon sugar and bake at 350 degrees for 35-40 minutes. Serve warm with ice cream, and spoon some of the sweet sauces from the pan over the top.



Summary

Yield: 16

Prep Time: 5 minutes

Category: Desserts

Cuisine: American