

FROM THE KITCHEN OF...

BIRDY PRETZELS

APPLE DUMPLINGS

INGREDIENTS

5		GRANNY SMITH APPLES
2	CANS	CRESCENT ROLL SHEETS
8	OZ	BUTTER
315	GRAMS	SUGAR
1	TSP	CINNAMON
12	OZ	MOUNTAIN DEW SODA

SERVINGS: 12 LARGE DUMPLINGS

TIME TO PREP: 20 MINUTES

COOK TIME: 40-50 MINUTES

COOK TEMPERATURE: 350°

DIRECTIONS

- **PREHEAT YOUR OVEN TO 350°F. PEEL THE GRANNY SMITH APPLES AND CUT THEM INTO SECTIONS.**
- **CUT THE CRESCENT ROLL DOUGH INTO SQUARES. WRAP APPROXIMATELY HALF AN APPLE IN EACH SQUARE OF DOUGH, ENCLOSING THE APPLE PIECES.**
- **COAT A 9×13-INCH BAKING DISH WITH WHITE CAP NONSTICK SPRAY. ARRANGE THE WRAPPED APPLE DUMPLINGS IN THE DISH, LEAVING A LITTLE ROOM BETWEEN EACH ONE.**
- **IN A SMALL SAUCEPAN, MELT THE BUTTER. STIR IN THE SUGAR AND CINNAMON UNTIL COMBINED.**
- **POUR THE BUTTER AND SUGAR MIXTURE EVENLY OVER THE DUMPLINGS. POUR THE MOUNTAIN DEW OVER THE DUMPLINGS AND INTO THE BAKING DISH.**
- **BAKE DUMPLINGS AT 350° FOR 40-50 MINUTES, UNTIL THE CRESCENT DOUGH IS GOLDEN AND THE SAUCE IS BUBBLING AROUND THE DUMPLINGS.**
- **LET COOL SLIGHTLY AND SERVE WARM WITH THE EXTRA SAUCE SPOONED OVER THE TOP. ENJOY!!**

TIPS & TRICKS

- ✓ **CUSTOMIZE THE SIZE OF THE DUMPLINGS TO FIT YOUR NEEDS! WRAP A COUPLE OF SLICES OF APPLE FOR SMALL DUMPLINGS OR WRAP A WHOLE APPLE FOR EXTRA-LARGE DUMPLINGS!**
- ✓ **IF YOU CAN'T FIND CRESCENT ROLL SHEETS YOU CAN USE REGULAR CRESCENT ROLLS AND JUST PINCH THEM TOGETHER.**