

QUICK COUNTRY APPLE DUMPLINGS

2 Lg. Granny Smith Apples, peeled, cored and each apple cut into 8 slices)

2 (10oz.) cans of refrigerated crescent dinner roll doughs

1 c. butter

1 ½ c. sugar

1 tsp. ground cinnamon

1 (12 oz.) can of gingerale soda.

Preheat oven to 350 degrees. Grease a 9x13 inch pan.

Cut, peel and core, each apple and cut each apple into 8 wedges. Separate the crescent roll doughs and roll ONE slice of apple in one dough, start rolling from the pointed end back to the fat end of dough. Pinch ends together so no apple is showing. Place into greased dish until you have 7 dumplings on each long side of dish and two in the middle of dish. You should have 16 dumplings. Melt butter in a small saucepan and then gradually stir in the sugar/cinn. Pour over dumplings. Pour soda over all the dumplings. (trust the recipe..you are right so far). Bake for 40-45 mins. until nice and brown. (the dumplings will soak up all the liquid and puff up until the dish is one casserole of dumplings.) serve hot or cold. Leftovers can be reheated in micro dish on Hi for 20 secs. Enjoy!