



Apple Dumplings

2 Cans Crescent Rolls, Peel and
Core 2 Apples and Cut each apples
into 8 wedges, 2 sticks butter, $1\frac{1}{2}$ cup
Sugar, 2 teaspoons Cinnamon (I use more)
1 Can Mt Dew.

Melt butter in 9X13 pan. Separate Crescent
Rolls and peel one Apple. wedge in each one.
Sprinkle Sugar and Cinnamon mixture over top
of dumplings after they are all rolled up and
in pan. Pour Mt Dew in pan but not directly over
the dumplings or it will wash off the Sugar mixture.
Bake for 30 mins at 350 degrees.
Uncover at

