

Country Apple Dumplings

By Allrecipes.com/ Sandy Winn

Ingredients:

- 2 large Granny Smith apples, peeled and cored
- 2 (10 ounce) cans refrigerated crescent roll dough
- 1 cup butter
- 1 ½ cups white sugar
- 1 teaspoon ground cinnamon
- 1 12 ounce can or bottle Mountain Dew (not diet)

Preheat the oven to 350 degrees F. Grease a 9X13 baking dish

Cut each apple into 8 wedges and set aside.

Separate the crescent roll dough into triangles. Roll each apple wedge in a crescent roll starting at the smallest 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 over the dumplings.

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