



Vindale Mountain Apple Dumplings

INGREDIENTS LIST:

- 2 cans crescent roll dough
- 3-4 large Granny Smith apples (or other tart variety)
- 1 ½ cups sugar
- 1/2 cup salted butter
- 1 tsp. ground cinnamon
- 12 fl. oz. Mountain Dew
- 1 cup vanilla bean ice cream
- 1/2 cup candied pecans (plain is fine)
- 1 dash dessert caramel
- 1 splash vanilla extract

RECIPE INSTRUCTIONS:

1. Preheat the oven to 350°F and grease a 9×13-inch baking dish with butter.
2. Peel and slice the apples into 16 pieces.
3. Unroll the crescent roll dough and separate it into triangles.
4. Wrap each apple slice in a triangle of dough, starting at the larger end. Place dough-wrapped apples in the prepared baking dish
5. Melt the butter in a small saucepan over medium heat. Stir in the sugar and cinnamon until the mixture thickens. Add a splash of vanilla extract.
6. Pour the melted butter mixture over the dumplings in the baking dish. Then, pour the can of Mountain Dew around the dumplings (not directly on top).
7. Bake for 45 minutes, or until the dumplings are golden brown and the filling is bubbly.
8. Remove from the oven and let cool slightly.
9. Plate the apple dumplings on a plate or shallow bowl.
10. Place 1 scoop of vanilla bean ice cream to the side of the apple dumpling(s).
11. Sprinkle crushed candied (or regular) pecans over the top of both the dumpling and ice cream.
12. Last, in a squirt bottle, do a cross-hatch or zig-zag pattern of the caramel sauce over the entire dish.

Enjoy!!

