

APPLE DUMPLINGS

Prep time: 30 min. Cook time: 45 – 55 min. Total time: 1 hour 25-35 min.

Yields: 6

Ingredients

6 small-medium apples, peeled and cored
1-1/2 cups sugar, divided
2 cups water

4 tbsp. butter, divided
½ tsp. cinnamon-ground, divided
Pastry for double crust (9-inch)

Directions

1. Preheat oven to 375°F. For syrup, place 1 cup sugar, water, 3 tablespoons butter and ¼ teaspoon cinnamon in a saucepan; bring to a boil. Boil 3 minutes; remove from heat.
2. Mix the remaining ½ cup sugar and ¼ teaspoon cinnamon. On a lightly floured surface, roll pastry dough to a 21x14-in. rectangle; cut into 6 squares. Place an apple on each square. Fill center of each with 4 teaspoons sugar mixture and ½ teaspoon butter. Moisten edges of crust with water; bring up corners over apples, pinching edges to seal. Place in an ungreased 13x9-in. baking dish.
3. 3. Pour syrup around apples. Bake until golden brown and apples are tender, about 45 minutes. Serve warm.