

Hot Apple Dumplings

1 REFRIGERATED PIE CRUST DOUGH
3 SMALL TO MEDIUM GALA APPLES OR GOLDEN
DELICIOUS (PEELED AND CORED)
1 SIFTER (FOR CUTTING ROUNDS ONLY)
1/4 CUP SUGAR MIXED WITH 1 TSP. CINNAMON
SALTED BUTTER (ROOM TEMPERATURE)

Cut apples into wedges

For Dumplings:

Roll out dough and cut into 6 rounds with bottom of sifter. Take extra dough – roll out thin and cut out leaves with a paring knife or tiny cookie cutter.

Roll up extra dough and separate into 6 equal parts.

Take one round, spread on room temperature butter then top with 1 tsp. of cinnamon sugar. Place one or two apple wedges in center and bring dough up on all four sides pressing together over top of apple. Use extra dough piece to help close top. Lay a leaf on top and rub with a little butter then dust with cinnamon sugar. Place dumplings in a baking dish and bake at 350 degrees. until golden brown. Take out, while hot, and pour homemade caramel (recipe page 158) on top.

“It is best to watch my video tutorial before making these. This demonstrates crust folds. I made these for fall festivals and people were crazy about them.” - Tammy