

## **Magic Apple Dumplings**

**1 Granny Smith apple**  
**1 can refrigerated crescent rolls**  
**1/4 c. butter**  
**3/4 c. sugar**  
**1/2 tsp. vanilla**  
**1/8 tsp. cinnamon**  
**3/4 c. lemon lime soda**  
**Optional: whipped topping, ice cream**

- 1. Preheat the oven to 350°.**
- 2. Wash the Granny Smith apple and remove any stickers. Using the apple slicer, core and slice the apple into 8 wedges.**
- 3. Using a paring knife, carefully peel the skin from the apple.**
- 4. Open the can of crescent rolls and carefully unroll each triangle. Place one apple slice on the larger end of each crescent triangle and roll it up toward the point.**
- 5. Place the wrapped apples into the round glass dish.**
- 6. In a small glass mixing bowl, melt the butter in the microwave with a paper towel over the bowl, (about 30 seconds to a minute.)**
- 7. When the butter is melted, add the sugar, vanilla and cinnamon to the butter and stir until combined.**
- 8. Pour the butter/sugar mixture evenly over the apple rolls. Then, pour the lemon lime soda evenly over the apple rolls as well.**
- 9. Place the apple dumplings in the oven at 350° for 35-40 minutes, or until the apple dumplings are cooked through.**
- 10. Serve warm with whipped topping or ice cream if desired.**