

Apple Dumplings

You'll Need:

1 apple, cored, peeled and sliced into 8 slices.
1 (8 ounce) tube of crescent rolls.
1 melted stick of butter.
 $\frac{3}{4}$ cups of sugar.
 $\frac{1}{2}$ tsp of cinnamon.
1 $\frac{1}{2}$ tbsps of flour.
6 oz of Sprite.

How to:

Preheat the oven to 350° and grease an 8×8 or 9×9 pan.

Unroll the crescent rolls and place one slice of apple on the large end of each crescent and roll it up.

Arrange the rolls in the pan.

Mix together the melted butter, sugar, cinnamon and flour in a small bowl until well combined. Spoon the mixture over each crescent generously.

In the middle of the pan, pour Sprite, make sure you don't pour it over the crescents.

Bake for 35 to 40 minutes and serve warm with fresh whipped cream or vanilla ice cream.

Bonne Appétit!

Easy, peasy and sweet! It's good to make a nice and delicious delight from time to another! Give this recipe a shot and let me know how it turns out!