

# Hot apple dumpling recipe

Hot apple dumpling recipe :

I think all for of our grandmothers know this recipe, it is not difficult to make , served with warm ice cream

## \* Ingredients :

- 📖 1/4 small spoon vanilla extract
- 📖 9 canned biscuits
- 📖 4 small spoon ground cinnamon
- 📖 3 Granny Smith apples
- 📖 1 cup water
- 📖 1 cup sugar divided
- 📖 1 stick butter

## \* Preparation

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1 – Preheat oven to 375 degrees. Husk , core & slice apples vertically into 9 slices every .

2 – In a medium pot , combine the water, 3/4 cup of the sugar, butter / vanilla over heat and add mixture to a boil .

3 – Detach every biscuit in half. Wrap biscuit dough layer around a slice of apple, stretching it to a little overlap & seal the bottom.

4 – Put the wrapped slices sealed side down in a baking pan. Pour the hot sugar mixture over the apple slices .

5 – Combine the lasting 1/4 cup sugar with cinnamon and spread over the tops of the wrapped apples. Bake for 36 min

SERVE WARM & ENJOY !