

# Mountain Dew Apple Dumplings

My cousin was getting married, and because we have one of the biggest houses in the family, I offered to house some of the out-of-town guests that were flying in for the weekend.

We had three extra rooms, so we could handle a few extra people. It was nice for them because they didn't have to spring for the hotel room. I'm all about saving money and helping people out. My husband is never too thrilled about me filling the house up with people, but it's not something that happens all the time.

The morning of the wedding, I knew everyone was going to be busy getting themselves ready for the big day. Being the motherly figure that I am, I wanted to make sure that everybody got a nice big breakfast that would help them get through the day.

I made it the night before, in three batches, and cooked it up the next day. There was plenty to go around and everyone really enjoyed it. I thought it was fun to make and the flavor was simply delish! We have this all the time now!

**PLEASE, USE THE RED NEXT PAGE LINK BELOW FOR THE RECIPE AND INGREDIENTS.**

## **Ingredients:**

1 large apple {I used a Fuji- any apple will do, tart is better}

1 can Pillsbury Crescent dough

1/2 cup butter

2/3 cups sugar

1/2 tsp cinnamon

1/2 tsp vanilla

3/4 cup or 6 oz. 7-Up or equivalent {half the can}

**Directions :**

Preheat the oven to 350 degrees F. Grease an 8×8 baking dish.

Cut each apple into 8-10 wedges.

Slice the apple skin off as well and set aside.

Separate the crescent roll dough into triangles.

Roll each apple wedge in crescent roll dough starting at the wide end.

Pinch to seal and cover apple and place in the baking dish.

{This is easier if you first pat the apple wedge dry, then wrap dough around it.}

Melt butter in a small saucepan and stir in the sugar and cinnamon. Heat, whisking to combine.

The mixture will slowly combine and thicken. When it's thickened, remove from heat and add vanilla.

Pour cinnamon mixture over the apple dumplings. Pour soda over the dumplings. Bake for 40 to 45 minutes in the preheated oven, or until golden brown!

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