

MOUNTAIN DEW APPLE DUMPLINGS

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Sweet and tangy Granny Smith apples wrapped in flaky crescent roll dough, soaked in a buttery sauce infused with the zesty flavor of Mountain Dew, and baked to golden perfection.

Ingredients:

- 2 Granny Smith apples
- 2 cans of crescent rolls
- 1 cup of butter
- 1 cup of sugar
- 1 teaspoon of vanilla extract
- Cinnamon (to sprinkle)
- 1 can of Mountain Dew

Instructions:

1. Peel, core, and cut the apples into 8 slices each.
2. Roll one slice of apple into each crescent roll.
3. Place the apple-filled crescent rolls in a lightly buttered 9×13-inch pan.
4. In a saucepan, melt the butter, then add the sugar and vanilla. Stir lightly until combined.
5. Pour the butter-sugar mixture over the rolls in the pan.
6. Sprinkle cinnamon over the top.
7. Open the can of Mountain Dew and pour it around the edges of the pan.
8. Bake according to the crescent roll package instructions, until the rolls are golden brown and the apples are tender.

Enjoy these delicious Mountain Dew Apple Dumplings with a unique twist!