Peach Dumplings Recipe

Ingredients:

2 whole large peaches 2 8 oz cans crescent rolls 2 sticks butter 1-1/2 cup sugar 1 tsp vanilla cinnamon, to taste 1 1/2 cups orange juice

DIRECTIONS:

Peel and pit peaches. Cut both peaches into 8 slices. Roll each peach slice in a crescent roll. Place in a 9 x 13 buttered pan.

Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour entire mixture over peaches. Pour orange juice around the edges of the pan. Sprinkle with cinnamon and bake at 350 degrees for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top.