



## Apple Dumpling (serves 12)

12 Apples

Dough for 3 single-crust pies

1 stick butter or margarine

1 ½ cups sugar

2 cups water

1 teaspoon vanilla

1 teaspoon cinnamon

Peel and dice apples into ½ -inch pieces

On floured surface roll pie dough into 8 inch circles about 1/8 inch thick.

Place ½ -3/4 cup apples in center of each circle, fold dough around apples and pinch closed.

Preheat oven to 375 Spray a 9 x 13-inch pan with cooking spray.

Place apple Dumplings in pan.

Combine sugar, water, extract, and cinnamon in a saucepan and bring to a boil, reduce heat and simmer until sugar is dissolved.

Pour over dumplings, making sure each one is covered.

Bake for 30 minutes, reduce heat to 350 and bake another 30 minutes.

Makes 12 dumplings



## Apple Dumpling (serves 6)

Pastry for 2-crust pie

1 cup granulated white sugar  
2 cups water  
3 Tbsp butter, softened  
1/4 tsp cinnamon  
1/4 tsp nutmeg

6 apples, peeled and cored  
1/2 cup granulated white sugar  
1 1/2 tsp cinnamon  
1 1/2 tsp nutmeg  
2 Tbsp butter, softened

Roll pastry slightly less than 1/8" thick. Cut into 7" squares. Bring syrup ingredients to boil. Boil 3 minutes. Put apple on center of each pastry square. Fill with mixture of sugar, cinnamon, nutmeg. Dot each with teaspoon of butter. Bring points of pastry up over apple and overlap. Place a little apart in baking pan. Pour 1 cup hot syrup mixture around dumplings. Bake at 425 degrees for 45 minutes. Just before serving pour rest of warm syrup over dumplings and serve with cream.

Variation: Peach Dumplings:

3 large peaches, peeled and pitted (in place of apples)

Put peach half on center of each square and proceed as for apple dumplings above.