

Mt. Dew Apple Dumplings

Anne Waddell

2 Sticks Margarine
1 ½ Cups Sugar
1 teaspoon Cinnamon

4 Granny Smith Apples cut in ¼ and cored
2 Cans Crescent Rolls
1 Can Mt. Dew

Cook first 3 ingredients until butter is melted.

Take rolls apart and press thin

Roll ¼ apple in roll, beginning with large end of roll
Pinch rolls to seal apple in
Place seam side down

Pour butter mixture over pastry (it will be a lot of mix -- use it!!)

Pour 1 can of Mt. Dew in between dumplings (not on top of dumplings -- it will wash sugar glaze off)

Bake 350 – 40 minutes or until golden brown.