

1st Place

Here's what's cookin':
Apple Dumplings

Recipe from: - Denise Martin

10 gala apples, peeled & cored

3 cans (8oz) crescent rolls

2 sticks butter

1 tsp. vanilla

Cinnamon to taste

6oz Mountain Dew

Take each peeled & cored apple and wrap in a square, not a triangle, of crescent roll. Place in a buttered 13 x 9 pan. Melt butter, add sugar & barely stir. You want the sugar grainy. Add vanilla, stir. Pour over apples making sure to cover them. Pour Mountain Dew around edges of the pan. Sprinkle with cinnamon & bake at 350° for 50 to 60 minutes. To serve spoon sauce over the top. Serve with ice cream.

Serves: _____

Sarah Davis

2nd place

Caramel Apple Dumplings

Caramel Sauce

1 c Sugar

6 Tbsp Butter

1/2 c heavy whipping cream

In heavy sauce pan, melt sugar stirring occasionally. When sugar is completely melted add butter and stir until butter is melted, remove from heat and whisk in cream.

Apple Dumplings

2 pie crusts (bought or homemade)

6 small-medium baking apples (I used Jersey Macs)

Caramel Sauce

1/4 - 1/2 c Sugar

1 - 1/4 tsp cinnamon

1 egg

2 tsp water

Pre heat oven to 400°F, grease 13"x9" baking dish

Roll out pie crust, using 2 in. circle cutter, cut out 6 circles.

Core and peel apples one at a time, to prevent browning.

Place one circle of dough on the bottom of the apple, place in baking dish, fill apple completely with caramel sauce. Cut enough dough to finish covering apple. After all apples are filled and covered, mix egg and water to make egg wash and brush on all dumplings. Mix cinnamon and sugar and sprinkle on top of each apple. Place in oven and bake 10-15 minutes. Take dumplings out of oven and reduce heat to 350°F. Brush dumplings with more egg wash and sprinkle with any remaining cinnamon sugar mixture. Return to oven and bake 30 minutes or until apples are soft. Remove from oven and allow dumplings to cool slightly then drizzle with caramel sauce.

Patsy Farmer

APPLE DUMPLINGS

#12

COMBINE in saucepan:

2 cups sugar

2 cups water

1/4 cup butter

1/4 tsp. cinnamon

1/4 tsp. nutmeg

Heat until butter is melted. Set aside.

PARE and CORE: 6 apples

Cut into eighths.

SIFT TOGETHER into mixing bowl:

2 cups flour

2 tps. baking powder

1 tsp. salt

CUT IN: 3/4 cup shortening

THEN ADD: 1/2 cup milk

Stir until dough follows fork around bowl. Roll out to 1/4-inch thickness on lightly floured surface. Cut into 5-inch squares.

Arrange 4 pieces of apple on each square. Sprinkle generously with sugar, cinnamon and nutmeg. Dot with butter. Fold corners of dough to center. Pinch edges together.

Place in greased baking dish 1 inch apart. Pour syrup over the dumplings.

Bake 30 to 40 minutes in 375° oven. Serve hot with cream. Serves 6 to 8.

3 Plus