

## Apple Dumplings

### Ingredients:

- 2 large Granny Smith apples, peeled and cored
- 2 (10-ounce) cans refrigerated crescent roll dough
- 1 cup butter
- 1 1/2 cups white sugar
- 1 teaspoon ground cinnamon
- 1 (12-ounce) can Mountain Dew

### Directions:

1. Preheat the oven to 350 degrees and grease a 9x13-inch baking dish.
2. Cut each apple into eight wedges and set aside. Separate crescent roll dough into triangles. Roll each apple wedge in crescent roll dough, starting at the smallest end. Pinch to seal and place in the baking dish.
3. Melt butter in a small saucepan and stir in the sugar and cinnamon. Pour over the apple dumplings, and then pour the Mountain Dew over the dumplings as well.
4. Bake for 35-45 minutes, or until golden brown.