

Caramel Dumplings

2 large Granny Smith apples, peeled and cored
2 cans (10 oz. ea.) refrigerated crescent roll dough
1 cup butter
1 packet **Caramel Apple Dip Mix** (dry)
1/2 cup sugar
1 tsp. ground cinnamon
1 can or bottle (12 fluid oz.) Mountain Dew® or any
lemon-lime soda

Preheat oven to 350°. Grease a 13x9-inch baking dish. Cut each apple into 8 wedges and set aside. Roll each apple wedge in crescent roll dough starting at the smallest end. Pinch to seal and place in the baking dish. Melt butter in a small saucepan and stir in **Caramel Apple Dip Mix**, sugar, and cinnamon. Bring to a boil, stirring constantly. Remove from heat. Pour over the apple dumplings. Pour Mountain Dew® or similar soda over the dumplings. Bake for 35 to 45 minutes until golden brown.



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