



OldFashioned Apple Dumplings

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

These are the apple dumplings my grandmother used to make warm flaky appley sweet and drizzled with a sauce baked right with them They arent difficult to make just a little timeconsuming

Ingredients

- - 1 (14.1 ounce) double-crust pie pastry
- thawed - 6 large Granny Smith apples
- peeled and cored - ½ cup butter - ¾ cup brown sugar - 1 teaspoon ground cinnamon - ½ teaspoon ground nutmeg - 3 cups water - 2 cups white sugar - 1 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C). Butter a 9x13-inch pan. Dotdash Meredith Food Studios Roll pastry into a 24x16-inch rectangle on a lightly floured surface. Cut into six 8-inch squares. Place an apple on each pastry square with the cored opening facing upward. Dotdash Meredith Food Studios Cut butter into 8 pieces; place 1 piece in the opening of each apple; reserve the remaining butter for sauce. Dotdash Meredith Food Studios Divide brown sugar between apples
2. poking some inside each cored opening and the rest around the base of each apple. Sprinkle cinnamon and nutmeg over apples. Dotdash Meredith Food Studios Using slightly wet fingertips
3. bring one corner of the pastry square up to the top of the apple
4. then bring the opposite corner to the top and press together. Bring up the two remaining corners
5. and seal. Slightly pinch the dough at the sides to completely seal in the apple. Repeat with the remaining apples and place in the prepared baking dish. Dotdash Meredith Food Studios To make the sauce: Combine water
6. white sugar
7. vanilla extract
8. and reserved butter in a large saucepan. Place over medium heat
9. and bring to a boil. Reduce the heat to low and simmer until sugar is dissolved
10. about 5 minutes. Dotdash Meredith Food Studios Carefully pour the sauce over dumplings. Dotdash Meredith Food Studios Bake in the preheated oven until golden brown and crisp on top
11. about 50 to 60 minutes. Dotdash Meredith Food Studios Place each apple dumpling in a dessert bowl
12. and spoon some of the sauce over the top. Dotdash Meredith Food Studios