

Keepsake Candles

263 Co Rd 3022,
Bartlesville, OK
(918) 336-0351

Wednesday Morning's at 8:20 on KRIG 104.9 FM



Maryjane's Country Apple Dumplings

2 Large Granny Smith Apples. Peeled and cored

2 (10oz) cans refrigerated crescent roll dough

1 cup butter

$\frac{3}{4}$ cup white sugar

$\frac{3}{4}$ cup brown sugar

1 tsp. ground cinnamon

1 (12 fluid ounce) can or bottle Mountain Dew

$\frac{1}{2}$ cup Tropicana Orange Juice

Pecans, Cinnamon & Sugar mixture for inside Dumpling

Preheat the oven to 350°. Grease a 9x13 inch baking dish.

Cut each apple into 8 wedges and set aside, Separate the crescent roll dough into triangles. Place 2 to 3 apple wedges onto triangle and sprinkle with cinnamon and sugar mixture mixed separately from what is called for in recipe (about 1 tsp) them sprinkle with nuts. 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 sauce pan and stir in both sugars and 1 tsp cinnamon, (I add a bit of nutmeg and apple pie spices) Pour over the apple dumplings. Pour Mountain Dew and OJ oven the dumplings.

